

# THE NATIONAL PROVISIONER

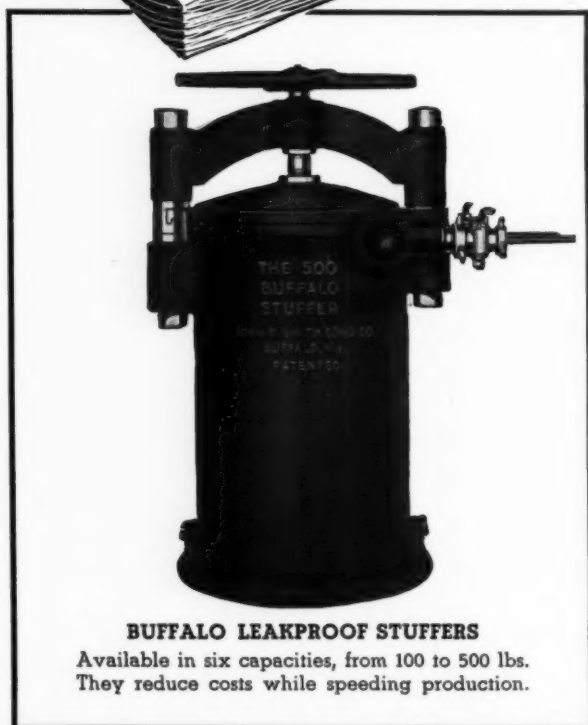
Leading Publication in the Meat Packing and Allied Industries Since 1891



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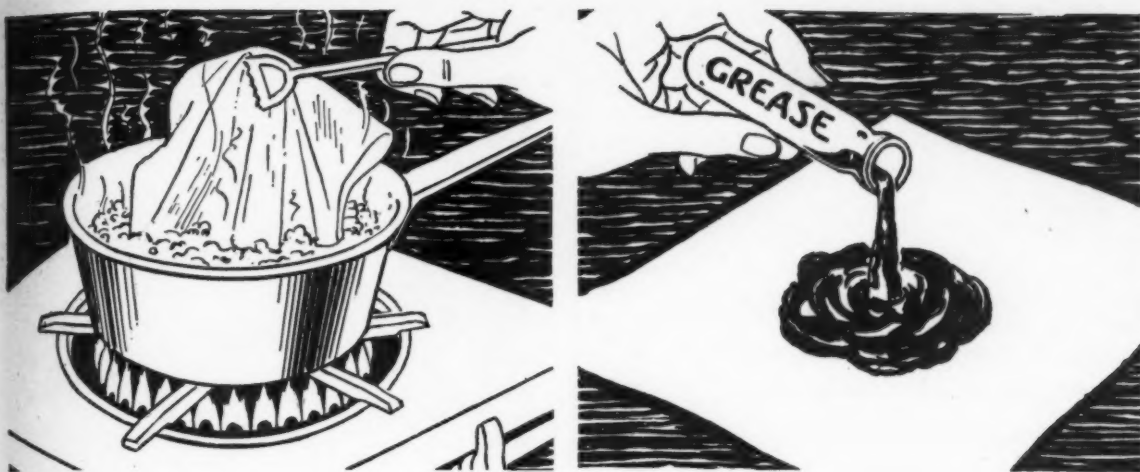
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# Patapar can take it!

Patapar\* Vegetable Parchment will stand incredible punishment. You can soak it in water for weeks—even boil it and it will remain firm and strong. Pour grease on it—then rub and you will see how it resists penetration.

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# THE NATIONAL PROVISIONER

Volume 108

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Number 23

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# Roto-Cut Meat Processor

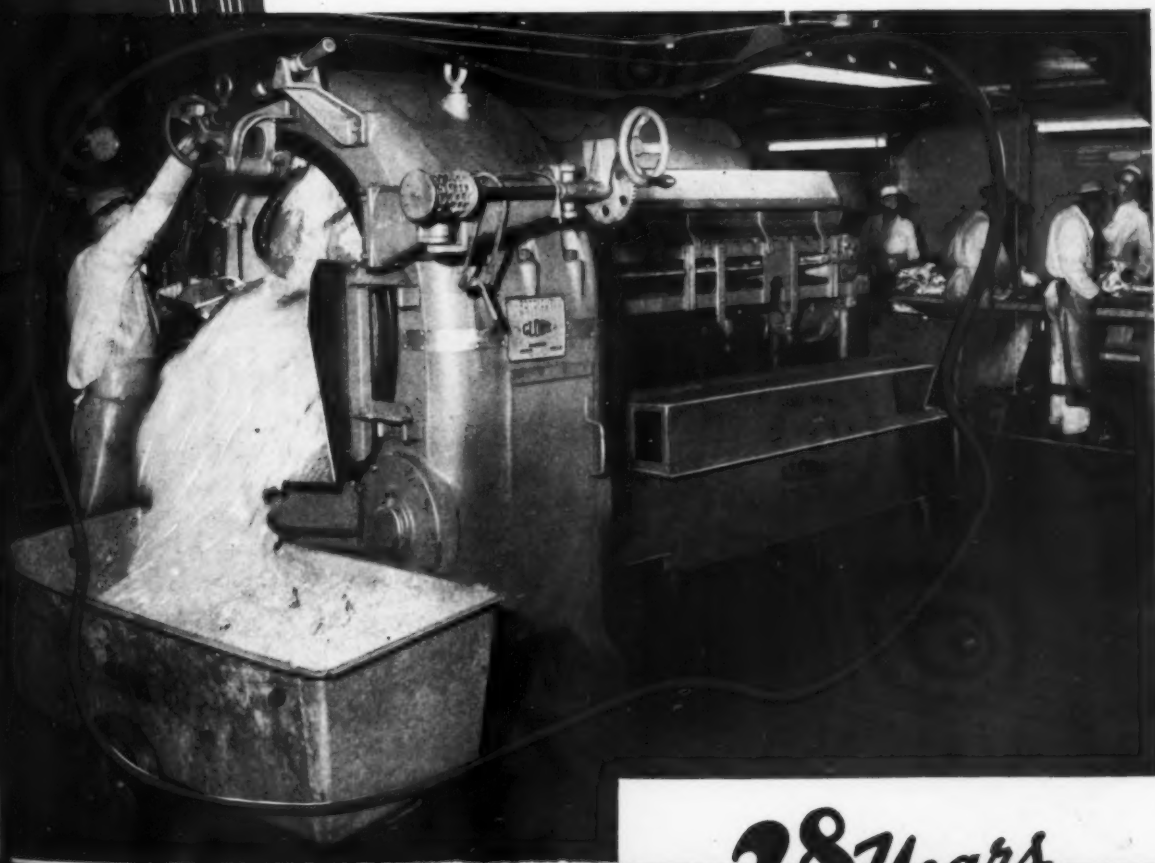
The unique Roto-Cut Meat Processor, in the space of a few seconds or minutes, will do alone what is generally the work of meat grinder, silent cutter and mixer together. Its lightning cutting operation, like the quick drawing of a razor-sharp knife, does not crush or break tissue but hashes, minces and emulsifies in a continuous single operation.

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wherever American marines fight for freedom—

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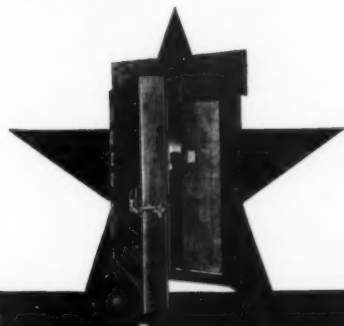


wherever American soldiers press forward toward Victory—

wherever American merchantmen keep essential supplies moving to all fronts—



wherever Jamison Built Doors protect their food supply.



**JAMISON-**  
BUILT COLD STORAGE DOORS

*Jamison, Stevenson & Victor Doors*  
**HAGERSTOWN MARYLAND**

N. Y.

ne 5, 1943

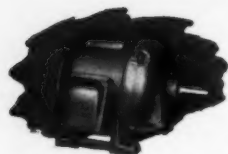
The National Provisioner—June 5, 1943

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# SETTING UP for



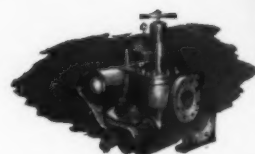
## FOR DRIVING POWER



**G-E "TRI-CLAD" INDUCTION MOTOR**—for cutters, grinders, conveyors—wherever a well-protected standard motor is needed. Available in **SPLASHPROOF** construction (as shown) for wet locations. Full range of sizes, types, speeds.



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**G-E MOTOR CONTROL**—A popular choice for food-plant drives is the CR7008 combination starter, with circuit switch and fuses in a single self-contained unit. G.E.'s wide range of types meets the needs of every kind of drive.



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**G-E PUSH BUTTONS**—G-E Application Engineers can help you select the right accessory control equipment to put an entire processing operation under control from a single station where temperature recorders and other instruments are located.





Has war brought you new food-processing problems? Are you setting up for dehydration of meat, vegetables, milk, or eggs? Are packaging changes altering your production routines? Are you mechanizing your operations to meet a man-power shortage?

Whichever problems in food technology may concern you, G.E. is ready with the engineering help you need to choose the right electric equipment to boost output or improve product quality.

Whether you're planning new developments in dehydration, canning, freezing, or some other process, G-E Application Engineers will work with you to make your entire production line an electrically integrated unit, thus speeding up installation, simplifying operations, and cutting maintenance cost.

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**GENERAL  ELECTRIC**

653-2-110



## WHAT'S THAT ON THE TABLE?

... It's one of Canco's "war substitute" packages

**It looks like a metal coffee can.**

The housewife will instantly recognize the same familiar package she used to know in metal.

But this can is made of fibre—all fibre. And, while of course it is not a vacuum can, we're mighty proud of it as a wartime package.

Here's why . . .

1. It permits the coffee packer to continue retail distribution of his brand in a can-like package because no new equipment is required to fill, seal, and handle this container.
2. It is strong enough to stand hard handling . . . has a double top, one to

protect it for shipping, one as a reclosure. And, it has a protective lining!

3. It can be lithographed with the packer's familiar label, thereby maintaining his brand name and package identity.

This is only one of the many answers devised by Canco technicians and research men in meeting today's packaging problems. Some of these problems are extremely difficult, as you well realize. Some of them cannot be met, because of material shortages. (For the time being, production of these coffee containers must be limited. Materials are not obtainable in sufficient quantities to con-

vert more than a few of our many coffee lines.) But wherever Canco can use its technical skill for adaptations or substitutions—it is doing so.

*This work, of course, must and will proceed without interfering in any way with the large and important contributions we are making daily to the war effort.*

### Stop accidents NOW

—save Manpower for Warpower

Co-operate with the War Production Fund to Conserve Manpower by warning your employees not to take chances.



**AMERICAN CAN COMPANY**  
230 PARK AVENUE, NEW YORK, N. Y.



PASS THE

# Ammunition



Processed foods in tonnages running into the millions must be provided for our fighting men and our allies. Your job, and ours, is to help keep these supplies moving.

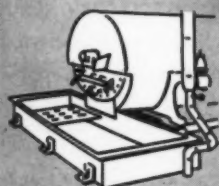
Cutting and mixing are important steps in the preparation of meat and other products . . . and Hottmann equipment can be made available for *approved* new plant facilities.

We are prepared to consult with you, make recommendations, aid you in obtaining Hottmann equipment for war production purposes.

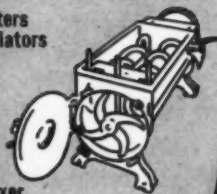
## About Tomorrow's Problems

New problems in manufacture and improved methods in processing are certain in an America obligated to feed more millions of people than ever before in the post-war years. Let us help you plan, now, to work out tomorrow's mixing problems.

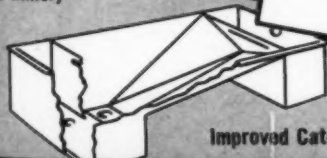
Put Your Mixing Problems up to  
**HOTTMANN**



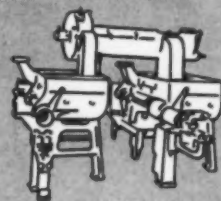
Fat Melters and Perculators



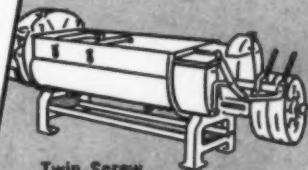
Kutmixer (Combined Cutter and Mixer)



Improved Catch Basin



Yeast Machinery



Twin-Screw Super Mixer



Mixer, Interior view

**THE HOTTMANN MACHINE COMPANY**

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**AND NOW WE'RE READY  
TO START A DEFINITE LAYOUT  
FOR THE REFRIGERATION  
WE'RE LOOKING FORWARD TO**

**LET'S MAKE IT THE  
OPPORTUNITY TO DRAW  
WORTHINGTON INTO CONSULTATION  
RIGHT AT THE BEGINNING**

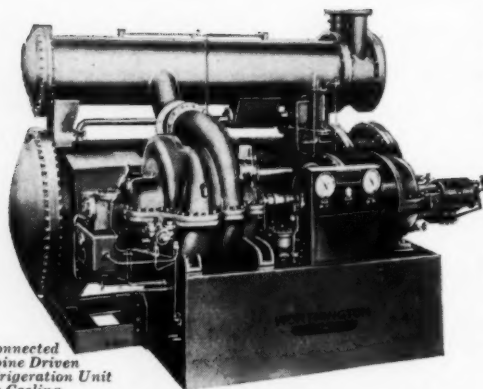


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*to match Worthington  
Compressor experience*

Worthington stands ready to place the time and skill of its application engineers at your disposal, for the working out of sizes and specifications of the equipment combinations which may be required. This will present opportunity also for your becoming acquainted with the advanced design now newly incorporated into various items of our Air Conditioning equipment.

Performance figures based on the latest design improvements will prove most interesting to every food plant engineer contemplating a current or post-war air conditioning installation. Worthington Pump and Machinery Corporation, Harrison, New Jersey. Offices also in Principal Cities.



*Direct-connected  
Steam Turbine Driven  
Centrifugal Refrigeration Unit  
for Brine Cooling*

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*Refrigeration*

**AND AIR CONDITIONING**



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# flavor control

means to *You!*

## 7 WAYS C.O.S. SEASONINGS SERVE YOU BETTER..

Every Stange seasoning is specially blended for a specific product—every seasoning is tailor-made to assure perfect flavor control. That is why Stange's C. O. S. (Cream of Spice) Seasonings always give you the same satisfying results. Individual blends created by the Stange technical staff give your products flavor personality—the kind of personality that makes your product a stand-out. And, remember, too, you get ALL the flavor from every ounce of C. O. S. Seasoning you use. The perfect blending of seasonings is an art—let the Stange organization help you with your seasoning problems.

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**STANGE PRODUCTS INCLUDE:**

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NITRITE TABLETS  
BRANDING INKS

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- 2 BLEND ALWAYS UNIFORM
- 3 PERFECT DISTRIBUTION OF FLAVOR
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- 5 GREATER EYE APPEAL
- 6 DISSOLVES EASILY AND QUICKLY
- 7 ELIMINATES EXCESSIVE MIXING

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Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!



## Armour's Natural Casings

*For Bologna that Sells . . .*

*and Keeps On Selling!*

● Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

*Armour and Company*

## Rollback-Subsidy Rolls on Despite Industry Protest

**I**N SPITE of strong opposition from the meat and livestock industry and congressional criticism, Price Administrator Prentiss Brown is apparently determined to push through the OPA rollback-subsidy plan. It is reported that details of the program will be announced on June 5 and that it will go into effect at once.

Details of the plan are still lacking but it is reported that there may be some compromise to minimize the industry's inventory losses. This might take the form of permitting subsidies to go into effect for some unstated period prior to imposition of the rollback on wholesale prices. Industry spokesmen point out, however, that the possibility of a ruinous \$25,000,000 loss on inventories still threatens.

At one hearing on the rollback-subsidy program this week before a Senate agriculture subcommittee, Homer R. Davison, vice president of the American Meat Institute, urged immediate abandonment of the plan and recommended that representatives of the meat industry, War Food Administration and Office of Price Administration act as a War Meat Board to bring order "to a critically distressed industry."

Mr. Davison said the subsidy order would add millions of dollars to the public debt, would fail to "hold the line" on prices and would result in a \$25,000,000 loss by meat packers.

The Institute vice president later stated that the nation's cattle herds are now 6 million head larger than the average for the last ten years. He attributed the present shortage of beef in some cities to cattle-raisers' fear of government regulation, price rollbacks and subsidies.

Meanwhile, producers joined packers in protesting the rollback-subsidy program. Their representatives told the Senate committee that the plan would promote inflation and send more meat into the black market.

Other important criticisms of the plan which have been voiced by members of the meat industry include:

- 1.—Many packers will be forced to close or to curtail their operations because of money losses on inventories.
- 2.—Black market operations will be encouraged, legitimate business harmed.
- 3.—As a result of the by-passing of legitimate channels in favor of black markets, war procurement agencies will find it more difficult to get meat.
- 4.—Incentive for increased livestock production will disappear.

## Name War Meat Board Members; First Meeting Scheduled for June 7



FRASER



MADIGAN



HUNT



LOGAN

**T**HIRTEEN men with many years of experience in various aspects of the meat and livestock industry will make up the new War Meat Board, as announced this week by the War Food Administration.

Harry E. Reed, representing the Administrator of WFA, is chairman.

W. O. Fraser is vice chairman.

Col. Paul P. Logan represents the U. S. armed forces; John J. Madigan, the food rationing division of OPA, and Wells Hunt, jr., the price division of OPA.

Murray T. Morgan will represent the Lend-Lease Administration on the board.

Chicago and the group will hold its first meeting on June 7.

The War Meat Board will promote the coordination of the consumer rationing program and the government meat procurement program from day to day and week to week so as to keep the total demand for meat in balance with the supply. The board is empowered to determine necessary action in dividing and distributing the national meat supply, in accordance with the policies of the allocating agency in Washington, to assure proper distribution of meat so that adequate supplies will be available to meet the demand under the rationing program, to provide the armed forces with their allocated quantities of meat when and where needed, and to provide the other exempt government agencies with their requirements, taking into account the total quantity of meat available from day to day and from week to week.

### Broad Powers to Reed

The chairman of the War Meat Board, Harry E. Reed, has full authority to act for Mr. Davis in conducting the operations of the board. Mr. Reed, at the time of his appointment as chairman of WMB, was chief of the Live Stock and Meats Branch of the FDA. He attended the University of Missouri, Kansas State College, and the Institute of Meat Packing, and served on the staff of several agricultural colleges. He was in the Foreign Agricultural Service of the USDA from 1931 to 1939, stationed in England and Germany, and since 1939 has held executive positions with the Department.

W. O. Fraser, vice chairman of the board, has been connected with the U. S. Department of Agriculture for many years. He has served at several posts in the Midwest and East, and during recent years, at Washington. He was



ROBERT



DAIGNEAU

Meat industry representatives are: Ralph H. Daigneau, Geo. A. Hormel & Co., and Harold Meyer, H. H. Meyer Packing Co., pork consultants; John A. Heinz, Heinz Riverside Abattoir, and A. L. Scott, Swift & Company, beef consultants; George G. Abraham, Abraham Bros. Packing Co., and Walter Netsch, Armour and Company, consultants on small stock, and Gus Robert, Cudahy Packing Co., consultant on canned meats.

Headquarters of the board will be in



for several years in charge of market reporting and grading service of the live stock meats and wool section, and more recently has been assistant chief, live stock and meats branch of the Food Distribution Administration. He has been in close touch with the industry over a long period of years.

Col. Paul P. Logan, representative of the armed forces of the board, has been in the Quartermaster Corps for 13



ABRAHAM



MEYER

years. He has been active in the program of meat procurement for the Army, and at present is assistant chief, subsistence branch, office of the Quartermaster General. He is to give the board full information by weeks and months of the requirements for kinds and grades of meat, keep the board posted as to actual purchases by the armed forces, and issue instructions to Army meat procurement officers in order to keep Army purchasing activities in harmony with actions taken and recommendations made by the board.

Murray T. Morgan has had long experience with the meat packing and livestock industry. He was connected with Swift & Company from 1900 to 1917. He spent the next eight years as manager of the Lake Erie Provision Co. at Cleveland. From 1925 to 1933 he was in the brokerage business and since 1933 he has been connected with livestock and meat programs of the FDA and predecessor government agencies.



MORGAN

Mr. Morgan will keep the board informed on lend-lease requirements by weeks and months and kinds and grades of meat.

John J. Madigan, representative of the food rationing division of OPA on the board, is chief of the meat branch of that division of OPA. Mr. Madigan and his associates have been instrumental in developing and instituting the meat rationing program. He received his educational training at the University of Colorado and the Harvard School of Business and was employed by Armour and Company for more than

(Continued on page 20.)

## Beef Point Values Marked Up Sharply; Move Helps Sausage

WHILE the drastic increases in consumer point values on beef (the whole list with the exception of variety meats will be raised 1 to 3 points on June 6) are expected to help "sop up" excessive point purchasing power in relation to the supply of meat, some industry observers believe that point values may have to be advanced even more generally before supply and demand are brought into proper balance.

The Office of Price Administration is raising point values on some cuts of veal and a few lamb and pork items this weekend but, in general, is reducing point values on these classes of product. The shift in buying pressure from beef to other more plentiful meats may be accomplished without difficulty if hog, calf and lamb slaughter continue in good volume this summer, but there is some reason to believe that even under the best conditions the total supply of meat available for civilians will not match their coupon purchasing power.

### Too Many Meat Points

The existence of excessive point purchasing power, and the consequent danger to the meat rationing program, has been pointed out to OPA by industry representatives. Concrete evidence was furnished in a report released recently by H. E. Nelson, OPA associate district food rationing representative at Los Angeles, revealing that the meat supply there is 24.4 per cent below the area's total point purchasing power.

With 76 per cent of consumers' red points used for meat, there were available weekly in Los Angeles during April 21,882,715 points for purchasing meat. Estimating that the average point value of a pound of meat is 7.2, Nelson's report indicated that 3,039,548 lbs. of meat would be needed to satisfy the potential coupon demand. In April, said he, the supply of meat each week was 706,000 lbs. smaller than the amount needed to cover available coupons.

OPA is lowering the values of liver sausage and semi-dry sausage (cervelat, pork roll and mortadella) 1 point. It is believed that part of the reason for a wholesale revision of sausage values has been removed with the marked increases in values on beef. The spread between sausage and an important class of fresh meat has been widened by OPA's action in much the same way as if sausage values had been reduced.

One disappointment in connection with the new list of values lies in OPA's failure to cut the point price for lard. For some time the industry has been convinced that lard is too expensive pointwise and that its value must be adjusted.

The problem of "coupon inflation,"

as pointed out in THE NATIONAL PROVISIONER of May 29, has many aspects. One of these is the use of expired unused coupons in illegitimate transactions when these are carelessly passed on by a consumer to his dealer.

There is reason to believe that some local ration boards have been lax in allowing retailers additional coupons or coupon certificates on the ground of adjusting inventories, especially to make up for supposed forced cut-point sales. In many cases retailers are reported to have taken advantage of the provision in RO 16 which allows them to lower point values under certain circumstances. In spite of recommendations that this loophole be eliminated, OPA has just extended it for another two months.

Surveys indicate that many retailers and wholesalers have two or three times as many points as they actually need in their allowable inventories. These points may get into the hands of consumers or be used by dealers to cover sales at point discounts.

The fact that farmers have been given points which they may use to buy meats, or pass on to others, while consuming their own home-slaughtered meat constitutes another loophole through which coupon circulation may be inflated. The same is true when ration books of inductees are not taken up by the draft board or Army as men enter the armed forces.

To guard against waste in foodstuffs, the OPA in Amendment 32 to RO 16, effective May 29, extended until July 31 the provision that retailers may make emergency reductions in the point values of rationed meats and fats which are in imminent danger of spoiling. Continuation of this arrangement, OPA officials stated, will prevent the danger of spoilage in those isolated instances where, due to miscalculation of needs or changes in consumer preference, a retailer's stock of a perishable item is moving too slowly.

### Reduction Procedure

Emergency reductions in point values must be made only where deterioration is a real probability and must be accompanied by a cut of at least 25 per cent in the established ceiling price of the item. If the point value is lowered more than 25 per cent, the selling price must be reduced proportionately below the ceiling price. In no case, however, is the retailer required to reduce the money price more than 50 per cent below the ceiling.

In addition, the retailer is required to report to his local board, within 24 hours after the point value is lowered, the reasons that the food is being sold at less than the regular point value and

(Continued on page 26.)



## MANY CHANGES AND ADDITIONS IN TRADE POINT VALUES

OPA issued many changes and additions in the Official Table of Trade Point Values this week which are of great importance to packers and others in the meat industry. The changes are effective at 12:01 a. m. on Sunday, June 6.

The following changes are made in the table of trade point values.

BEEF (Including Kosher)	
CARCASS OR SIDE (kidney and suet in).	
Grades AA, A, B, and C; also stags and black bulls.....	+ 6.8
Cutters and cannors (except bologna bulls).....	+ 6.0
Bologna bulls.....	+ 6.8
PRIMAL CUTS	
Hindquarters, kidney and suet in, flank on.....	+ 7.4
Back.....	+ 8.5
Flank off.....	+ 8.5
Forequarter.....	+ 8.2
Round.....	+ 8.0
Trimmed full loin, kidney and suet out.....	+ 9.1
Flank.....	+ 3.7
Flank Steak.....	+ 12.0
Trimmed short loin, kidney and suet out.....	+ 9.0
Strip (loin end).....	+ 9.2
Regular square chuck.....	+ 6.0
Brisket.....	+ 4.4
Foreshank.....	+ 4.3
Rib.....	+ 8.5
Short plate.....	+ 7.1
Crossback chuck.....	+ 6.0
Triangle or rattle.....	+ 5.7
Arm chuck (square chuck and foreshank).....	+ 6.3
BONELESS BEEF	
Ball meat.....	+ 8.5
Cutter and canner meat (other than bulls).....	+ 8.5
Boneless carcass beef (three-way beef).....	+ 9.7
Manufacturing beef (from whole carcasses).....	+ 9.7
Tenderloin.....	+ 12.0
Beef trimmings.....	+ 7.0
Chucks.....	+ 8.5
Shank meat.....	+ 7.0
FABRICATED BEEF CUTS	
Brisket, boneless (untrimmed).....	+ 5.3
Brisket, boneless, deckle off.....	+ 7.0
Boneless plate.....	+ 6.0
Chuck, boneless.....	+ 9.0
Strip, bone in, 10-in. cut.....	+ 10.5
Strip, boneless, 10-in. cut.....	+ 12.2
Short tenderloin.....	+ 12.0
Clad.....	+ 8.5
Sirloin butt, boneless.....	+ 10.9
Sirloin top butt, boneless.....	+ 12.0
Sirloin bottom butt, boneless.....	+ 10.0
Butte tenderloin.....	+ 12.0
Rib, oven prepared.....	+ 10.2
Rib, boneless.....	+ 11.5
Rib (Spencer roll).....	+ 11.5
Rib (regular roll or rib eye).....	+ 12.5
Hamburger.....	+ 6.0
Round, ramp and shank off.....	+ 10.7
Kauckle.....	+ 12.0
Top round (inside).....	+ 12.0
Bottom round (outside).....	+ 12.0
VARIETY MEATS	
Kidneys.....	+ 3.0
Ox-Tails.....	+ 1.0
Tripe.....	+ 1.0
MISC. BEEF PRODUCTS	
Dried beef, hams.....	+ 14.0
Dried beef sliced.....	+ 16.0
Barreled family beef.....	+ 4.5
Barreled India mess beef.....	+ 4.5
Barreled Cuban beef.....	+ 8.0
PORK	
CARCASS OR SIDE	
Hogs and pigs—Head on or off, leaf in or out, all weights, all sexes.....	+ 5.4
VARIETY MEATS	
Fries.....	+ 2.0
Kidneys.....	+ 1.0
Livers (whole).....	+ 3.0
Tongues.....	+ 4.0
MISC. PORK PRODUCTS	
Sliced jowl butts.....	+ 4.0
Flitch or plate square.....	+ 4.0
Tails.....	+ 1.0
Faces.....	+ 1.0
Plucks.....	+ 2.0
Kauckles.....	+ 1.0
VEAL (Including Kosher)	
CARCASS OR SIDE, hide on.....	
CARCASS OR SIDE, hide off.....	+ 5.0

PRIMAL CUTS	
Hindquarters or hindquarter.....	+ 6.4
Forequarter or foresaddle.....	+ 4.7
Loin (kidney and suet in).....	+ 7.3

FABRICATED VEAL CUTS	
Breast.....	+ 3.0
Loin, flank off, kidney and suet out.....	+ 10.0
Loin steaks, flank off, kidney and suet out.....	+ 10.0
Rib, chine bone on.....	+ 6.5
Shank.....	+ 3.0

VARIETY MEATS	
Kidneys.....	+ 4.0
Tripe.....	+ 1.0

MISC. VEAL PRODUCTS	
Tails.....	+ 1.0

LAMB AND MUTTON (Including Kosher)	
CARCASS OR SIDE (including telescoped style) All weights and sexes, pluck out and pluck in, except utility and cull.....	
	+ 5.1

PRIMAL CUTS	
Hindsaddle or hindquarter.....	+ 6.0
Foresaddle or forequarter.....	+ 4.3
Loin, flank on, kidney and suet in.....	+ 6.3
Chuck (shoulder, neck, shank, and brisket).....	+ 4.0
Yoke, rattle or triangle.....	+ 4.0
Breast and shank (regular stew).....	+ 1.6
Bracelet.....	+ 5.3

FABRICATED CUTS	
Loin, flank on, kidney and suet out.....	+ 8.0
Loin, flank off, kidney and suet out.....	+ 9.0
Loin, boneless, flank on, kidney and suet out.....	+ 10.0
Breast and shank (regular stew, bone in).....	+ 1.6
Boneless lamb roll.....	+ 5.8

VARIETY MEATS	
Livers (whole).....	+ 3.0
Plucks.....	+ 2.0
Tripe.....	+ 1.0

SAUSAGE*	
SEMI-DRY SAUSAGE—Cooked or partially air-dried. Finished product shrunk at least 5% from weight of fresh boneless meat and fat.....	
	+ 6.5

MEATS, IN TIN OR GLASS CONTAINERS	
Dried beef.....	+ 16.0
Potted and deviled meats.....	+ 5.0
Tongue, pork.....	+ 7.0
All others.....	+ 3.0

CANNED MEATS FOR MILITARY AND LEND-LEASE PURCHASES	
--	--

CANNED BEEF	
Corned beef.....	+ 9.0
Dehydrated beef.....	+ 28.0
Beef, dried and sliced.....	+ 16.0
Beef Tongue.....	+ 9.0
Meat and vegetable stew.....	+ 4.0

CANNED PORK	
Ham and eggs.....	+ 5.0
Corned pork.....	+ 10.0
Cvlnaya tushonka.....	+ 9.0
Dehydrated pork.....	+ 28.0
Pork tongues.....	+ 7.0

MISC. MEATS	
Army field ration, "K" Type I.....	+ 9.0
Army field ration, "K" IILb.....	+ 8.0
Commercial potted meats.....	+ 5.0
Meat and food products (OO).....	+ 8.0
Meat and food products (RB).....	+ 8.0
Meat and food products (XX).....	+ 8.0

## Changes in Instructions

The following change is made in the instructions accompanying the trade table of point values originally published in THE NATIONAL PROVISIONER of March 27, 1943 and revised in the issue of May 1:

8.—In general, the points charged for an item equal the weight in pounds times the point value per pound. A fraction of a point for the item is dropped if it is less than one-half point; if the fraction is more than one-half point, a full point is charged.

Following are new additions to the table of trade point values. They should be added as designated in the black face note preceding each listing.

Add to variety meats, beef	
Tongues, long cut.....	5.0
Tongues, short cut.....	6.0
Add to miscellaneous beef	
Dried beef, ends.....	4.0

## FDO 27.1 AND FDO 27.2 CALL FOR MONTHLY REPORTS, SET QUOTAS

MEAT quotas for local slaughterers in June have been set at 80 per cent of the quantity of meat animals they slaughtered in the corresponding month of 1941, according to FDO 27.2, released by the War Food Administration.

This percentage for such slaughterers is the same as it was for April and May and will remain in effect until further notice. Percentages for local slaughterers have previously been announced on a month to month basis.

Local slaughterers are persons who slaughtered more than 300,000 lbs. live weight of livestock in 1941 and are not registered in accordance with Restriction Order 1, or those who have a quota base of more than 300,000 lbs. under Food Distribution Order 27, the slaughter permit order. Meat quotas for other types of slaughterers are not affected by the action.

## Those Without Base Period

Officials explained that monthly beef quotas for local slaughterers who did not kill cattle in the corresponding months of 1941 and therefore have no base period will be determined by one of two methods. Such slaughterers who killed cattle during the first nine months of 1942 may slaughter in June and subsequent months (until further notice) 50 per cent of their average monthly kill during that 1942 period. Those who did not slaughter cattle during the first nine months of 1942 are given a quota of 50 per cent of their average monthly deliveries made by them which were authorized under Meat Restriction Order 1, based upon the number of months in which they were authorized to make deliveries during the period from October 1, 1942 to March 31, 1943.

Local slaughterers' quotas for all other meats (pork, lamb, mutton, and veal) in cases where there was no slaughter in the corresponding month of 1941, will be 80 per cent of the amount established in their permanent quota base under Food Distribution Order 27; or, if a permanent base has not been assigned, the quotas will be 80 per cent of the quantity of meat they are permitted to slaughter under their temporary quota base.

(Continued on page 39.)

Add to pork-variety meats	
Sweetbreads.....	2.0
Add to miscellaneous pork	
Barbecued pork, sliced or shredded, boneless.....	11.0
Add to fabricated veal cuts	
Square cut chuck, neck on.....	5.7
Add to miscellaneous veal products	
Diaphragm meat.....	5.0
Lites (heart and lung).....	2.0
Add to miscellaneous lamb and mutton	
Edible bones.....	1.0
Add to meats in tin	
Corned beef, canned or brick.....	9.0
Corned beef hash, canned or brick.....	3.0

# Nutrition Research Confirms Importance of Meat in Diet

**T**HE relation of food to warfare has assumed a certain prominence ever since the day that Napoleon first stressed the importance of food to a successful army campaign. Prior to the



DR. H. E.  
ROBINSON

present world conflict, not much thought had ever been given to applying the principle of a health building and morale maintaining diet for civilian workers.

There have been any number of analyses of the food situation in Germany during World War I. Most of these seem to indicate quite clearly that one of the major reasons for the breakup of Germany was the failure in food supply and consequent poor nutritional status of the war workers on the home front. It is certain that Germany took cognizance of this fact in preparing for World War II. It is known that Hitler prepared huge stock piles of the most critical food materials for the implements of war.

This thoughtful planning on the food front, which was designed in Germany this time for the war workers at home as much as for the soldier at the front, has made an economic and food blockade of the German empire much more difficult than in the first World War. Many observers have been inclined to believe that it would be next to impossible to starve Germany out of this war, due to her elaborate preparations.

## Meat Supplies Short

Meat supplies are short, both for our adversaries and for our allies. In some instances these shortages are of such proportion that they definitely impair the nutritional value of the food supplies for both war workers and soldiers. In other instances the shortages occur primarily with the civilian population from the standpoint of dietary satisfaction. In order to provide properly for our Army and to be of some assistance in supplying meats to our allies, as well as to assure a fair distribution of domestic supplies and promote the national health, some program of meat sharing has been essential. . . .

In general, it will be possible under the present sharing program to provide adequately for the strict nutritional needs of the average American citizen. So much has been said and written about the present day Army diet that little need be mentioned here other than that it is uniformly excellent. It might be worthwhile to consider, at this point,

the most fundamental assumptions of good nutrition, which are based on three primary facts:

1) *The established dietary must satisfy hunger.* 2) *Regardless of caloric content or nutritional quality, the dietary must have appetite appeal and satiety value. No man has yet come to the point of accepting what is good for him unless it is first of all good to his taste. Closely related to this aspect of practical nutrition is the satisfaction value of the diet, as well. The fellow who is digging a ditch or sawing lumber and needs about 6,000 calories per day, speaks in terms of the food "sticking to his ribs." The war worker and the soldier are both in this category, and neither can maintain strength and skill if their food has not been such as to give a feeling of satisfaction which lasts from one meal to the next.* 3) *Scientifically, the nutritional quality of the dietary is of most fundamental importance. Practically, the principles of hunger value and of appetite appeal must be satisfied first. The easiest way of assuring high nutritive quality is to build a dietary upon the protective, or more properly stated, the foundation foods.*

The major new concept about nutrition in World War II is that concerning the foundation foods. In World War I,

## Satiety Value v. Nutrition

Regardless of scientific calculations and theories of food balance, food must first of all appeal to the appetite and be satisfying, Dr. H. E. Robinson, Swift & Company nutritionist, told the American Institute of Chemists recently at the organization's annual meeting at the Edgewater Beach hotel, Chicago. Meat, he said, holds high rank among foods because it has these qualities and because its protein meets all the requirements for growth and muscular wear and tear.

Other phases of Dr. Robinson's address concern the new concept of basing the diet on the protective or foundation foods instead of caloric content and the part played by research in the development of dehydration and other meat industry contributions to the war effort. Dr. Robinson became a research chemist in the Swift & Company organization in 1932.

nutrition had advanced only to the point of considering primarily caloric or energy requirements of the soldier and civilian.

It is difficult to properly evaluate food planning which will lead to a state of optimum health through good nutrition without considering the five groups of basic food nutrients—proteins, fats, minerals, vitamins, and carbohydrates. Nutritional research on these nutrients has



FOOD FOR OUR FIGHTERS AND ALLIES

The tremendous amounts of meat and other foods being shipped abroad for our military personnel and allies are cited by Dr. Robinson in the accompanying address. The above photograph shows cases of food piled on a dock in New Caledonia, preparatory to distribution. (U. S. Navy photo from Acme.)

occupied thousands of laboratories during a large share of this century. Publications on the research findings of these groups must run well into millions of pages. However, a few of the most important food facts about these nutrients can be gleaned.

The term protein has been derived from the Greek word meaning "of the first importance." Man is essentially a mass and maze of protein material distributed about a framework of minerals. Plants make their own protein from the minerals and nitrogen of the soil, the carbon dioxide of the air, and the energy of activation supplied by sunshine. With the exception of ruminating animals, man and other animals must obtain the protein necessary to build and maintain their body tissue from the food they eat.

Nutritionally, the most important factor to recognize about protein is the great difference in the quality of protein as between plant and animal sources. The proteins of the highest biological value are those which are derived from foods of animal origin, such as meat, milk, eggs, fish, fowl and cheese.

The significance of this point has been emphasized by such investigators as H. H. Mitchell, of the University of Illinois, who has made the following statement in his book *The Biochemistry of the Amino Acids*: "The importance of animal proteins in the American diet appear to reside as much in the extent to which they improve utilization of inferior cereal proteins, as in their own nutritive excellence." Dr. James F. McLester in *Nutrition and Diet in Health and Disease* has likewise stated, in referring to the quality of protein food: "By good is meant proteins or protein mixtures which are of high biological value, in which the proteins of meat or milk, preferably of both, find first place."

### Protein and Stamina

Protein does even more than furnish fuel and material for tissue replacement; it appears to have a definite relationship to stamina and a stimulating effect upon vigor and general physiologic efficiency. The protein value of a food depends upon the amount of protein contained in the food, the completeness with which it is digested and the quality or the biological value of the protein. The foods which are of animal origin are the only ones which completely fulfill these criteria of high protein quality.

The largest single contributing factors to energy in the dietary are the fats. The ability of the body to maintain heat or do mechanical work depends upon the number of calories supplied by the diet. Since fats supply on a moisture-free basis approximately 2½ times as much energy per unit of weight as any of the other nutrients, it is these foodstuffs which are most critical in times of severe food shortages. The average diet depends upon fat for at least 25 per cent of its caloric value. Fats are also the only source of the

essential fatty acids, now considered to be linoleic and arachidonic acids. These materials were first termed vitamins because of their particular necessity in the growth of the young and for the prevention of certain types of skin diseases. With the establishment of their chemical identity, the vitamin terminology was dropped.

Another important function of fats in the diet is that they are more thoroughly digested and absorbed than other food constituents, thus furnishing concentrated energy over a longer period of time and fulfilling one of the important musts of good practical nutrition—the maintenance of a feeling of satisfaction. In World War I, calories in the diet was the major nutritional factor. In the present conflict, this is only one of the many important nutritive considerations.

### Importance of Minerals

The importance of mineral elements is evidenced by the fact that the teeth and the bony structures of the body are as dependent upon minerals as is a modern tank or gun, but minerals go much farther than merely to provide structure. Calcium, phosphorus, magnesium and trace elements, which are found principally in the bony structure, function in almost every activity of the body's makeup. Iron, copper and possibly other trace elements such as cobalt, are essential to the formation and maintenance of a proper hemoglobin supply. A list of some 20 or more minerals seems essential to the proper maintenance of efficient good health.

More volumes have probably been written in the past 15 years on the importance of vitamins in the diet than on any other single class of nutrients. Actually, these materials can be relegated to no greater importance than that of minerals and fats. They are really accessory food substances which play an integral but not a paramount role in good nutrition. All of the vitamins have certain common functions and are equally indispensable. The major factor of difference is that some of the vitamins are more likely to be deficient than others, either through a lesser distribution in common foodstuffs or through greater susceptibility to destruction in the ordinary processing, storage and cooking of foods. Each of the vitamins has some special function which it plays, and it is to these special functions that the most publicity has been given. This is in some respects unfortunate in that it has led people away from the first consideration about these food factors which is that they must be considered as a team and in no instance as a single unit.

The foundation foods are those which supply, in greatest amount and in best quality, some or all of the food nutrients most discussed. On this basis, the foundation foods may be grouped as meats and meat products; milk and milk products; fruits; vegetables; enriched or restored or whole grain breads, flours and

(Continued on page 30.)

## HALF OF INDUSTRY DRAFT DEFERMENTS OUT BY YEAR END

Announcing that available manpower of military age will permit only about 1,500,000 industrial deferments at the end of this year, Chairman Paul V. McNutt of the War Manpower Commission this week urged employers of the approximately 3,000,000 men now deferred for occupational reasons to co-operate for their orderly induction by promptly filling out manning tables and replacement schedules.

Stressing the need for prompt filing of manning tables and replacement schedules, Chairman McNutt stated that the estimate of 1,500,000 men who can be deferred in industry as of next December 31 takes into consideration those who will become 18 before that date and also men with dependents who had been classified in former Class 3-B.

"On May 1," he said, there were approximately 1,000,000 Selective Service registrants 18 to 38 years old in Class 2-A, as necessary men in essential civilian activities, or in Class 2-B, as key men in war production other than agriculture. There also were around 2,000,000 men with dependents who are engaged in essential activities many of whom will be reclassified into Class 2-A or Class 2-B from former Class 3-B. In addition, there will be deferments during the remainder of the year of registrants who become 18 each month, such as students who are completing scientific or professional courses.

"On the other hand, on May 1 our pool of physically fit men between 18 and 38, including those becoming 18 each month until the end of the year, was about 6,000,000, of whom around 900,000 must be deferred during the year as necessary men in agriculture. This leaves 5,100,000 from whom approximately 2,700,000 must be inducted into the armed forces by the end of this year, if their goal of around 11,000,000 men is to be reached. There then remains about 2,400,000 of whom it is estimated approximately 900,000 will be men deferred for dependency reasons, leaving 1,500,000 as the maximum number of men who can be deferred for occupational reasons other than agriculture at the end of this year."

### FOOD FORUM TO MEET

A food forum, to discuss the problem of meeting the food needs of the world, will be held at the Hotel New Yorker, New York, June 15 and 16 under the sponsorship of the Dairymen's League Cooperative Association. "Purpose of the forum," said president Fred H. Sexauer, "is to acquaint the public with the magnitude and importance of the food problem which is steadily becoming acute." E. A. O'Neal, president of the American Farm Bureau Federation, will be chairman of the opening session.



## War Meat Board

(Continued from page 16.)

ten years before entering the government service about a year ago.

Wells Hunt, jr., representative of the price division of OPA, has been appointed by Prentiss Brown, Administrator of OPA and empowered to act on matters of price policy coming before the board. He is to participate in studies of the board to determine the steps to eliminate price difficulties with respect to the proper division of supplies among the various elements of demand.

Mr. Hunt is a graduate of Pennsylvania State College and taught animal husbandry for several years at the University of Maryland. Nine years ago he became associated with William Schlumberger-T. J. Kurdle Co., Baltimore, as supervisor of all livestock purchases and with other responsibilities. Mr. Hunt has been serving as a consultant on livestock and meat policy matters to Chester C. Davis for the last two months.

Ralph Daigneau and Harold Meyer, consultants on pork supplies are to keep the board informed as to present and future supplies of pork, inventory position of the industry, the kinds of pork available, and the supplies available in each area. The pork managers are to keep the board advised on the price situation of live hogs and pork prices. The managers will participate in studies in determining action in keeping total de-

mand in balance with total supplies.

Mr. Daigneau became associated with Geo. A. Hormel & Co., Austin, Minnesota, in 1913 and since that time has risen steadily through the ranks of that company. At the present time he is vice president in charge of pork operations. He has served as a member of several advisory committees in Washington since the war started.

Mr. Meyer is president of H. H. Meyer Packing Co., Cincinnati. He has been engaged in the pork packing business most of his life. He has served as treasurer of the American Meat Institute for more than ten years and as a member of its board of directors.

John Heinz and A. L. Scott, consultants on beef supplies, will have responsibilities with reference to beef similar to those outlined for pork. Mr. Heinz, who is an executive of the Heinz Riverside Abattoir, Baltimore, has spent his entire life in the meat packing industry, associated with the company founded by his father. He has had active first-hand experience with the purchase of cattle, processing operations, and sale of beef.

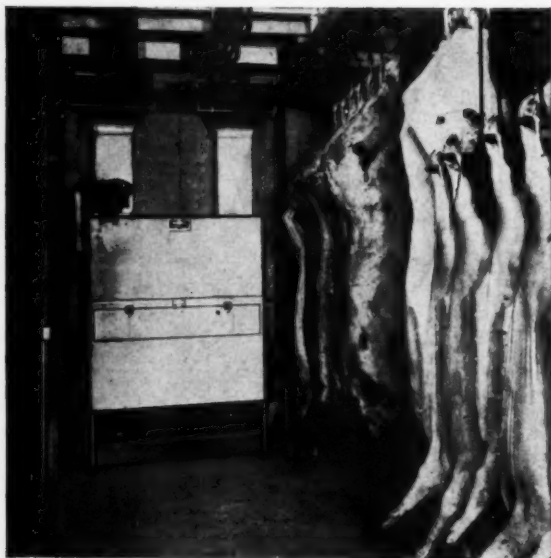
Mr. Scott joined Swift & Company at Kansas City in 1913 as a checker in the beef loading department. In 1926, at which time he was head of the beef department of the Kansas City plant, he was transferred to Chicago. He later spent two years in the sales department in New York City and since 1936 has been head of the beef division of the beef, lamb and veal department.

George G. Abraham and Walter Netsch, consultants on veal, lamb, and mutton supplies, have the same responsibility with reference to these products as those given for pork. Mr. Abraham is a graduate of the University of Chicago, where he took the courses on meat packing operations offered by the Institute of Meat Packing. He completed these courses in 1924 and since that time has been actively associated with Abraham Brothers Packing Co., Memphis. He is vice president of that company.

Mr. Netsch graduated from Dartmouth College in 1914 and joined Armour and Company in that same year as a stock clerk in Manchester, N. H. In 1919 he transferred to the sheep department at the general office in Chicago, and from that time until 1938 handled the buying of live sheep and lambs and the sale of the dressed product. Since 1938 he has been assistant to W. S. Clithero in direct charge of lamb and small stock operations.

Gus Robert, consultant on canned meat supplies, has been associated with the canned meat business with the Cudahy Packing Company for 27 years. At present he is head of the canned meats department of that company. He has served in advisory capacity on numerous committees dealing with canned meats and has been a member of several Institute committees on this subject. His responsibility on the War Meat Board, with reference to canned meats, will be similar to that outlined for the consultants on pork supplies.

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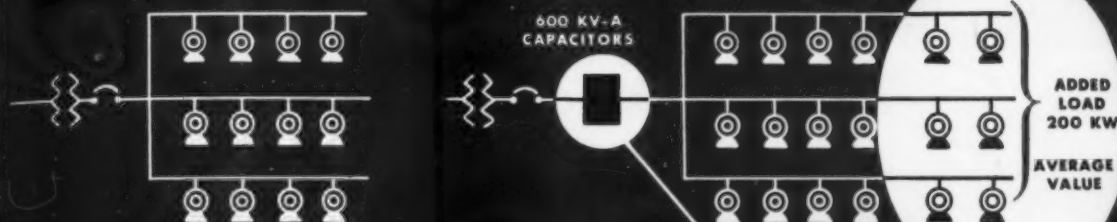
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KV-A . . . .	1800	KV-A . . . .	1730
KW . . . . .	1350	KW . . . . .	1550
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# Up and down the MEAT TRAIL

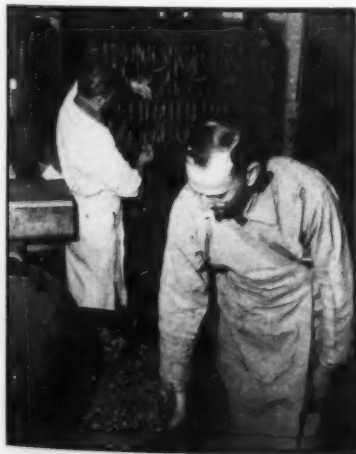
## Personalities and Events of the Week

Under Secretary of War Robert P. Patterson recently notified Thos. E. Wilson, chairman of the board of Wilson & Co., that the company had been selected for the Army-Navy "E" award for efficiency in production. Presentation ceremonies will be held June 15 at the Chicago plant.

A papal medal was awarded L. U. Pierce of St. John, New Brunswick, sales representative of Wilsil's Ltd., Montreal packers, through the Catholic bishop of St. John. The award was made for the activity of the recipient as chairman of a home finding committee for orphaned and deserted babies in the St. John diocese. It marked the first such award in the diocese in a half-century.

The management of John Morrell & Co., Ottumwa, announces the retirement of H. L. Baker, Charles L. Reedquist, John Orman and Willis Stroud, all of whom are relinquishing their duties under the provisions of the company's retirement income plan.

Albert O. Luer, 78, president, Luer Packing Co., Los Angeles, veteran West Coast executive, and Mrs. Estella Roath, Los Angeles club-woman and widow of a physician, were married May 20 at Santa Barbara. Mr. Luer was



MAKING "WHINNY-BURGERS"

Shown in process of manufacture at an Oakland, Calif., establishment specializing in horse meat products are "Whinny-Burgers," which might be described as the equine counterpart of the world-famous hot dog. George Vogel (foreground) and Jim Augustine are cutting the meat and preparing the product for the smokehouse.

first married in October, 1886. His first wife died four years ago.

W. B. Mitchell, Marfa, Tex., internationally known as a breeder of Herefords and of Palomino horses, died recently. Mitchell was a leader in the production and sale of the famous Highland Herefords—feeder cattle sold at auctions and at private treaty to feedlot operators throughout the country.

The O. B. Jackson Packing Co., Plainview, Tex., is planning to distribute its slaughter quota among the merchants it has been serving, and confine its operations to custom slaughter, according to Lyle Jackson of the company.

John H. Hall, manager, Swift & Company, Ft. Worth, Tex., and A. A. Lund, manager, Armour and Company, Ft. Worth, were reelected members of the executive committee of the Southwestern Exposition and Fat Stock Show at Ft. Worth. Officials voted to hold the regular show during March, 1944. The 1943 show was abandoned.

Hygrade Meat Packing Co., Los Angeles, has been incorporated with a capital of \$25,000. I. S. Trader Horne, H. E. Saleen and A. J. McDonald are the company's directors.

Acme Meat Co., Los Angeles, is the firm name under which Sam Ormont has published an intention to conduct business.

The board of directors of John Morrell & Co., Ottumwa, Ia., has announced the presentation of the 12 original paintings which decorate the pages of the 1943 Morrell calendar to Kansas State College at Manhattan, Kans. This series of paintings, titled "Historic Rivers of America," was made by Raymond Lufkin, New York painter, illustrator and commercial artist. Important events in the development of the United States which took place on or near various rivers are pictured in the series.

According to a recent survey by the New York State Food Merchants Association, Inc., New York City, member stores wasted an average of 33 lbs. of cold cuts due to point rationing in April. Of the stores queried, 31 per cent declared that they were forced to buy cold cuts in order to obtain other meats.

Because of meat rationing, quotas and lack of meat supply, nearly one-fourth of Seattle's retail meat outlets have gone out of business, according to the recent estimate of I. W. Ringer, secretary of the meat dealers association of the Puget Sound city. Ringer stated that approximately 200 more also are on the verge of closing.

Scoring the proposed rollback and subsidy plan of the OPA for the meat industry, E. T. McAdams, manager,

## E. R. Paul is Named Head of Swift Glue Department

E. R. Paul has been appointed head of the glue and gelatine department of Swift & Company, succeeding R. E. Cecill, who is retiring after 42 years of service, according to an announcement made by the company this week.



E. R. PAUL

Mr. Paul has a background of nearly 20 years' experience in the glue and gelatine field. He joined the Swift organization in 1923 and has been assistant department head since 1931. A graduate of Northwestern University school of business administration, he served in World War I as an officer in the 23rd Infantry, Second Division, and was decorated by both the United States and France.

R. E. Cecill has been head of the Swift glue and gelatine department since 1931. He started with the company at the Kansas City plant in 1900, and in 1907 was transferred to Chicago. He first entered the feed department, then was assistant to A. F. Hunt, now vice president, and was later made head of the by-products department. For the past 18 years he has been connected with the company's glue and gelatine business.

Kern Valley Meat Packing Co., Bakersfield, Calif., recently wired Congress of his opposition to the plan. "We have always done business without a hand-out and we hate to start taking hand-outs at this late date," McAdams said.

Several tons of meat were destroyed recently in a fire at the Merkel and Neumaier slaughterhouse, Utica, Mich. The blaze was estimated to have caused damage of \$25,000.

Plans for the Victory Hog Ranch Farms, Inc., a subsidiary of the Douglas Aircraft Co., Santa Ana, Calif., hit a snag recently when the county planning commission recommended against issuance of a permit for such a venture. The project, it was explained, was designed not only to supply meat for the Douglas cafeterias, which serve thousands of persons daily, but also to provide for disposal for garbage from the cafeterias.

W. W. Finney has been promoted to assistant superintendent of Swift &



Company's Ft. Worth, Tex., plant, replacing O. E. Kent, who has been promoted to superintendent of the company's plant at Dallas. R. D. Pulley, superintendent of the Dallas plant, has been transferred to the Evansville, Ind., plant.

Frank X. Aicher, 93, a Colorado resident for more than 70 years, died recently at his home. Aicher was in the wholesale meat business as vice president of the Standard Meat & Livestock Co. for 46 years, retiring from the company in 1928.

John J. Dupps, 47, president of the John J. Dupps Co., Cincinnati, Ohio, manufacturers of equipment for meat



JOHN DUPPS

packers and renderers, died at his home there last week after an extended period of ill health. Dupps had consistently attended the annual conventions of the American Meat Institute for a number of years, and enjoyed a wide acquaintance among members of the trade. He became ill during the 1941 convention at Chicago and had been in poor health since that time. Funeral services were conducted from the Dupps residence. Surviving are the widow, Mrs. Irene Dupps, a son, John, who is an executive of the company, a daughter, Ruth, and two sisters.

E. S. Lusk and L. A. Collins of the Rath Packing Co., Waterloo, Ia., recently attended job instructor training classes at Des Moines. The sessions were conducted by H. Peterson of the War Manpower Commission's regional offices at Minneapolis.

John W. Sanders, president of the St. Louis Live Stock Exchange, was recently elected president of the National Live Stock Exchange at the fifty-fifth annual convention of that organization, held in St. Louis. Sanders has been in business at the National Stock Yards for half a century. He succeeds Charles R. Rice of Chicago.

A recent fire in the packing plant of the Danahy-Faxon Stores, Inc., Buffalo, N. Y., caused damage estimated at \$2,000.

R. M. Seepe, branch house manager, Wilson & Co., recently returned to Chicago after completing business engagements in Pittsburgh.

C. A. Kalbfleisch, formerly district manager of the St. Louis Independent Packing Co., Pittsburgh, Pa., has been transferred to the main office in St. Louis, where he is home-office supervisor for the Pennsylvania territory.

Donald C. Meeker, manager of the Rath Packing Co.'s cafeteria, has carved a soap memorial of the five Sullivan brothers, former Rath employees who were lost in the Pacific. Meeker said it took 80 hours to com-

plete the 8 in. high soap figurine, which is prominently displayed in the plant's cafeteria. The company recently gave \$1,000 to the "Fighting Sullivans Memorial Fund."

Bernard Griesler, official of Griesler Brothers, Inc., Philadelphia wholesale meat concern, was robbed recently of the company payroll when thieves broke into his home and took \$1,000.

At a recent meeting of the Wholesale Meat and Provision Dealers Association of Philadelphia, a plan was devised to pool deliveries and establish new routes in an effort to meet ODT requirements in limiting wholesale and retail deliveries.

Retarded spring with much cold weather has delayed the spring lamb crop in Oregon state, it is reported, adding further to the shortages of meat in this critical war area.

The county council of St. John, New Brunswick, recently passed a motion ordering the construction of a new municipal abattoir, to be built at a cost of approximately \$150,000.

Dr. L. M. Tolman, research and technical department, and M. J. Hess, engineering department, Wilson & Co., Chicago, were visitors in New York last week.

Martin Seligman, well known in the meat industry, has become a partner of Richard B. Townsend of Meat Industries Laboratory, 366 W. 15th st., New York.

W. H. T. Foster, director, John Morrell & Co., Sioux Falls, S. D., visited at the New York plant of the company and spent a little time with E. L. Cleary, eastern district manager, while on a personal business trip to the East last week.

C. J. Vallero of Vallero Mercantile Co., importers of food products, Denver, Colo., visited in the East during

## ADMITTED TO CHICAGO BOARD

Irvin A. Busse, owner of the Packers Commission Co., and originator, developer and perpetrator of the dressed hog business, who last week became a member of the Chicago Board of Trade.



the past week and spent some time with H. Schoenfeld & Sons, Inc., of New York.

Legal action has been taken against 28 insurance companies by Frye & Co., Seattle, Wash., as an outgrowth of the recent crash of an experimental bomber which caused heavy death losses and great property damage at the plant. The law suits were recently signed by J. D. Paul, president of Frye & Co., after being drawn by W. S. Greathouse, company counsel. Officials of the Frye organization explained at the time of filing legal action that the insurance firms proceeded against did not in any single case deny liability for the damages to the building as well as the extensive quantity of meats destroyed, but that they disagree with the company officials as to the damages that should be paid. The company in its law suits asks total damages of \$622,000.

Acquisition of the Idaho Union Pacific Stock Yards at Idaho Falls, Utah, by the Ogden Union Stock Yard Co., Ogden, Utah, was announced recently by J. E. Daugherty, general manager, and R. C. Albright, secretary and traffic manager of the Ogden unit. The Ogden company is a subsidiary of the Denver Union Stock Yard Co.



## U. S. ACE VISITS FORMER MORRELL ASSOCIATES

It was a great day for Sioux Falls, S. D., when Capt. Joe Foss, U. S. Marine Corps Reserve, who has bagged 26 Jap planes and established himself as the greatest U. S. ace of World War II, visited the old home town recently. It was also a gala occasion for workers of John Morrell & Co., where Joe was employed several years ago. A highlight of his visit to the plant was his description of some of his experiences on Guadalcanal. The group in the above photo includes (l. to r.) Henry W. Hahn, personnel manager, Sioux Falls plant, Capt. Foss, C. I. Sall, superintendent, and Kenneth Ingalls.



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## Meat Output Up 15 Per Cent in May Over April

Total meat production in May was 15 per cent greater than in the preceding month, the American Meat Institute reported this week. Coincidentally, military demands have become more pressing, civilian appetites have become whetted by harder work, their pocket-books have expanded, and lend-lease purchases have been stepped up.

During the past month, the Institute estimates that 5,500,000 hogs were processed at federally inspected packing plants, and this represents a 24 per cent increase in pork production for May over the preceding month.

Beef production for May, however—estimated at 435,000,000 lbs.—was 9 per

cent lower than in May last year, although slightly higher than in April. Approximately 65,000,000 lbs. of lamb was produced last month, representing a 7 per cent increase over April, 1943.

Despite what may be regarded as a fairly wholesome increase in total meat production over April of this year, the Institute cautions that the threat of illegal diversion of livestock from the normal distributive channels still hangs heavy over the meat industry.

Future allocation of all meat supplies among the Army and Navy, civilians, and lend-lease, are to be managed by a newly created national War Meat Board in Chicago.

## WFA Controls Priorities on Animal Fats and Oils

In Amendment 1 to Food Distribution Regulation 1, the War Food Administration has redefined the term "food" to bring under FDR 1 "all starches; sugars; tobacco; vegetable, fish, marine animal and animal fats and oils, whether edible or inedible, and including their by-products and residues (whether resulting from refining, distillation, saponification, pressing or settling); sulfated, sulfonated and sulfurized fats and oils, tall oil; wool grease; soap; fatty acids and glycerine."

Under this amendment the WFA can issue priorities designating delivery, use and allocation of all fats and oils from their raw stages through their processing, whether edible or inedible, as well as food and other products now listed in the regulation.

Food Distribution Order 53, effective July 1, provided for the allocation of animal, neatsfoot and red oils from producers to industrial consumers, and provided for the designation of amounts to be used for specific products. Animal oils are defined to include grease (lard) oil, tallow oil, pig's feet oil as well as any other oil produced from animal fat.

## More Points for Beef

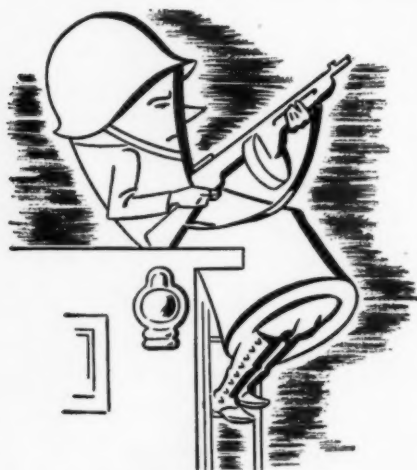
(Continued from page 16.)

the quantity and type of food involved. Reduction in point values is permitted only for foods rationed under the meat-fat program (Ration Order 16).

Beginning June 6, the preferred cuts of beef, such as steaks and roasts, will cost the consumer substantially more red stamps, the OPA stated this week. The point values will be effective from June 6 through July 3 and, barring unforeseen emergencies, no additional changes will be made during this period.

The increases in the point values for beef, ranging from one to three points per pound, reflect continued large consumer demand for these items in the face of lower production. While the point values of beef have been increased, many cuts of lamb, veal and variety meats have been given lower point values. In this way OPA hopes to ease the pressure on beef supplies and encourage consumers to buy more of those items whose sales are normally slow during the summer months. The main changes in the ready-to-eat meat groups are a 4-point increase in dried beef and the addition of barbecued pork to the rationed list.

A recent survey by OPA disclosed that more than 96 per cent of the decisions rendered in price and rationing violation cases in the nation's courts during the first four months of 1943 were favorable to OPA.



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Parchment

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Make every ounce count . . . wrap your food in West Carrollton Genuine Vegetable Parchment. Scarcity of both food and shipping makes this parchment's protective qualities more important than ever. It's tops for resisting grease and moisture. And has what it takes to withstand repeated handling. Freeze it, stretch it, wring it, boil it, soak it — it stays strong.

**ODORLESS • INSOLUBLE • GREASE RESISTANT**  
For wrapping butter . . . meats . . . poultry  
. . . fish . . . shortening and all moist foods.

Our employes have earned the Minute Man Flag with the red circle signifying that 10% or more of their earnings are invested in War Bonds.



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Less handling required . . . product protected at all times. No extra shipping containers needed. Minimum storage space needed. Pans come knocked down, ready for quick assembly as needed.

Bake-Rite Pans double your oven capacity, reduce shrink and increase your profits.

## BAKE-RITE PANS

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By capturing the flavor-giving fats and juices commonly lost in the baking of loaves in metal containers, BAKE-RITE PAPER PANS save you several dollars on every batch . . . actually more than the cost of the pans! But more than merely saving dollars, BAKE-RITE gives a richer, fuller flavor and greater yield that increase the sales of your product and makes extra dollars.

In addition to meat loaves, use BAKE-RITE PANS for souse, chili, scrapple, sausage or any product . . . use them also for baking, chilling, freezing, shaping or shipping. Send for free test samples today!

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## Freight-Cut Ceilings Are Effective June 1

**R**EDUCTIONS effected in maximum pork prices on May 15 as a result of the downward revision in freight rates are applicable to sales made on or after June 1, but not to deliveries under contracts entered into prior to June 1, according to one provision of Amendment 4 to MPR 148, issued this week by OPA. In most sections of the country, the reduction in freight rates is not great enough to change the maximum price when rounded out to the nearest 25c, but in a few areas in the third price zone the ceiling prices are lowered.

*(The effective date of the maximum prices established for regular pork trimmings and cvinaya tushonka in Amendment 4 has been postponed to June 20 for deliveries to war procurement agencies on contracts entered into prior to May 31.)*

The amendment also eliminates from the regulation the method of determining maximum prices for cuts for the civilian trade other than those described in the regulation—and sales of cuts other than those described in the regulation are prohibited.

Provision that the seller could establish his own maximum for such cuts, subject to approval of OPA, had been in

the regulation since it was issued October 22, 1943. Less than 50 sellers have applied under it.

Applications under the provision will not be accepted after May 31, 1943, and OPA will act on any up to that time by June 20, 1943. This limitation does not apply to products for war agencies.

Other changes are in definition and in pricing.

Full text of the amendment follows:

### DRESSED HOGS AND WHOLESALE PORK CUTS

Revised Maximum Price Regulation No. 148 is amended in the following respects:

1. Section 1364.22 (f) is amended to read as follows:

(f) Maximum prices of wholesale pork cuts listed in Appendix A. (1) Except as provided in paragraph (h) of this section, if the maximum price for any wholesale pork cut delivered to the buyer cannot be determined under the provisions of the foregoing paragraphs of this section, such maximum price shall be that of the nearest similar wholesale pork cut derived from the same primal cut or combination of primal cuts, making adjustment for the differences in the costs of producing such cuts. Each seller shall file with the Office of Price Administration at Washington, D. C., within 10 days of computation, each maximum price computed under the provisions of this paragraph (f) together with a sworn statement of the method of such computation and the comparative costs included therein, including costs of labor, materials, and overhead, and shrinkage or gain in weight. Any maximum price so computed shall be subject to revision by the Price Administrator. No person shall sell any wholesale pork cut not listed in Schedule I of Appendix A (§ 1364.35), except canned meats subject to the provisions of paragraph (h) of this section, without first filing with the Office of Price Administration at Washington, D. C., a maximum price for such cut as required by the provisions of this paragraph (f).

(2) The last date for computing and filing maximum prices under this paragraph (f) for all wholesale pork cuts, other than those sold exclusively to war procurement agencies, shall be May 31, 1943. On or before June 30, 1943, the

Office of Price Administration shall review all maximum prices filed on or before May 31, 1943, and the Price Administrator shall in writing confirm or modify the maximum prices filed by each seller under this paragraph (f). On and after June 1, 1943, no person shall sell in civilian trade any wholesale pork cut not listed in Section 1364.35, other than a cut for which a maximum price as required by this paragraph (f); nor shall any person who has so filed a maximum price for any wholesale pork cut sell such cut at a price higher than the price authorized by the written confirmation or modification of the Price Administrator.

2. Section 1364.32 (a) (7) is amended to read as follows:

(7) "Local delivery" means: (i) delivery otherwise than by rail, commencing at the seller's place of business, or, in the case of car routes, at the car route unloading point, and continuing to the buyer's store door, or other point of delivery, without interchange of vehicles; or

(ii) Delivery by rail and/or truck, commencing at the seller's place of business, and continuing to the buyer's store door or other point of delivery.

3. Section 1364.32 (a) (14) is added to read as follows:

(14) "Lowest carload freight rate" means the lowest carload rail tariff applicable generally to the class of meat designated (fresh meat or packing house products): Provided, (i) That the general freight rate revisions occurring on or about May 15, 1943, shall apply only to sales made on and after June 1, 1943 and not to deliveries under contracts entered into prior to June 1, 1943; and (ii) That any other change in an applicable tariff shall apply only to sales and deliveries made after the effective date of such change.

4. Section 1364.35, Schedule I (d), Items 1, 10 and 20 are amended to read as follows:

	Fresh or Frozen	Cured	Smoked
Sausage Material			
1. Regular trimmings	\$19.00	\$19.00	
16. Neck bones	5.25	5.25	\$ 8.25
20. Blade butts (blade bones)	21.00	21.00	25.00

5. Section 1364.35, Schedule I (f), Item 11 is added to read as follows:

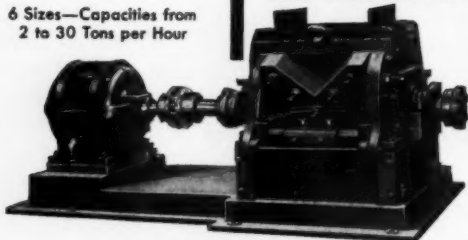
(11) Cvinaya tushonka	
11½ oz. cans per cwt.	\$45.75
15½ oz. cans per cwt.	45.00
28 oz. cans per cwt.	44.25
36 oz. cans per cwt.	43.75

This amendment shall become effective May 31, 1943.

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The Diamond Hog has the points that make it a real thoroughbred. The patented double anvil, plus angle setting of adjustable disc knives, gives a fast shearing cut that assures big capacity, makes the Diamond Hog choke-proof, and reduces material 30% to 40% finer. Roller bearings and other features make Diamond Hogs easier running, often cutting power costs up to 50%. Hundreds in use by packing plants, renderers, sewage and garbage plants. Ask for Bulletin 85.

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on the production line, many packing plants are using MAHR Safety Vacuum Torches. The vacuum principle eliminates the fire hazards of the pressure torch. These torches can be quickly installed for easy manipulation. Names of packing plants who use them on request.

## MAHR Safety VACUUM TORCHES

Left: No. 101 SAFETY VACUUM TORCH

This is a heavy duty all-purpose torch for intense, direct heat. Note jumbo, straight and elbow nozzles. Oil consumption from 3 to 20 gallons per hour. Burns light fuel oil, distillate or kerosene.



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TORCH  
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No. 195

ABOVE: JIFFY HAND TORCH

Produces steady, intense flame to 5 feet. Lights instantly—no preheating. Operates from compressed air line of 30 lbs. or more, creating a vacuum suction instead of pressure. This means safety, both from accidents and fire. Two sizes—½ and 1 gallon.



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prove on past performance, and shall continue so for the duration and beyond into the post-war days when peace again abides with us.

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The National Provisioner—June 5, 1943

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## Nutrition Research

(Continued from page 19.)

cereals. The modern dream of good practical nutrition is that there shall be supplied in every day's diet to every man, some of each one of these foundation foodstuffs. After this supply has been obtained, then good nutrition says eat anything else you particularly like. . . .

Meats and meat products are listed first among the foundation foods because of a predominance of the factors which go to make up applied good nutrition. These nutritive qualities in meats and meat by-products may be briefed as follows:

1) *Meats are primary food materials for the satisfaction of hunger and for satiety value. Meat is the basis of meal planning and the basis of after-satisfaction with the meal.*

2) *The protein content of meat is of high biological value and as such the proteins of meat not only meet all of the requirements of this nutrient of first importance, but also serve to supplement and thus economically utilize the less complete proteins which are derived from the cereal grains, fruits and vegetables.*

3) *Meats are in general the most important food sources of the many important vitamins of the B-complex, including such better known factors as thiamin, niacin, riboflavin and pantothenic acid, as well as vitamins which are at present less well established as to human requirements and metabolic function.*

4) *Meats and meat products are primary suppliers of phosphorus, iron, copper and a host of the trace elements whose entire function in nutrition has yet to be determined.*

5) *The appetite appeal and flavor value of meat meets most adequately the second cardinal principle of nutrition, which deals with food acceptability and desirability.*

Milk and milk products are excellent sources of proteins, minerals, vitamins and fats. Fruits and vegetables are primarily valuable foundation foods because of their rich contribution of vitamins and minerals. Enriched, restored or whole grain breads, flours or cereals are primarily economic sources of food energy but, likewise, supply important amounts of the other nutrients.

The meat packing industry had, in general, established a well functioning disassembly line long before the automobile companies so successfully reversed the process. In this war, even further stress has been placed on efficiency in the meat packing industry in order that it might meet the double problem of supplying a fair share of meat to the armed forces and to our allies and of providing a fair measure of good nutrition for all of our war workers.

The United States, Russia, China and France normally are quite self-sufficient insofar as importation of meats is concerned. There is some doubt that Rus-

sia had enough meat to meet her huge army's requirements, even before she lost the Ukraine. China has never been on a plane of high nutrition. Certainly, the demands of war have increased the needs of this nation for meat, far above normal. The situation in Great Britain is quite the opposite, in that about one-half of her meat supplies were ordinarily imported. The British Isles drew beef from Argentina, Brazil, Uruguay and Australia; ham and bacon from Denmark and Canada; and lamb from Australia and New Zealand. Submarine warfare has greatly reduced the supplies of these meats which Great Britain normally received from South America and the Dominions. The contributions of Denmark, Holland, and Poland were, of course, completely stopped. The livestock feeding situation in England has also served to decrease home production. So Great Britain has increased her meat imports from Canada and South America and has drawn heavily from the United States' supplies under the lend-lease program. South American countries continue to export their available production insofar as shipping is available.

Australia is providing meat for the British forces in the Egyptian campaign as well as for its own and the United States forces in Australia and in the Southwest Pacific. New Zealand has maintained almost normal shipment of dressed sheep and lambs to England but this requires space which may not continue to be available.

Canada has quadrupled her peacetime rate of pork exports to the British Isles through a cooperative program between the farmer, the meat industry and the consumer. Pork production in Canada has more than doubled since 1939, while Canadians have at the same time reduced their own use of pork.

## Need of Hides and Skins

### For Leather Goods Shown

The Tanners' Council of America, New York, has published a new booklet entitled "Leather Goes to War," to acquaint manufacturers with the variety of leather products being produced for numerous purposes for our fighting forces and civilian workers, and to familiarize the public with the extraordinary scope of military requirements for leather. Although the largest herds of livestock in the world give the United States basic self-sufficiency in leather, it is stated, it is hoped that public knowledge of the critical importance of hides and skins will promote conservation of these vital raw materials.

The graphically illustrated booklet describes the military importance of leather, which is one of the most important basic materials in war, and shows typical wartime uses of this product. Service shoes, boots, flying suits, straps, belts, cases, slings, tank drivers' helmets, recoil mechanisms of big guns, upholstery of ships and planes are but a few of the many leather products used by our armed forces.

Since Germany is practically unable to extend her meat supplies by importation from other than conquered countries, the situation there is far worse than that of any of the United Nations. In practically every country under German domination, local production of feed has been reduced because of the necessity of using land and resources for carbohydrate human foods, such as potatoes, sugar beets, and cereals. Meat production in Denmark, Holland and Belgium has been tremendously impaired from a lack of imported feeds and cereal grains.

Since the first shipload of lend-lease food arrived in Great Britain on May 31, 1941, nearly two billion lbs. of pork and a billion lbs. of lard have been purchased by the Agricultural Marketing Administration. The Bureau of Agricultural Economics has stated that military and lend-lease uses will be allotted 20 to 25 per cent of the prospective 1943 food production in the United States. A consideration of lend-lease food shipments indicates that the United States is now supplying about one-fourth of Great Britain's total requirements for meat, eggs, butter, and cheese, in addition to very substantial shipments to Russia.

## New Meat Developments

American meat packers have been particularly faced with the problems of perishable food transportation. The meat industry has been cooperating throughout the war with the U. S. Department of Agriculture and the British Ministry of Food in economizing on space through newer methods of packing and shipping. One of the most recent and most effective of the new developments is that concerning the dehydration and compression of meat.

During World War I, pork was sent to Great Britain mainly as cured Wiltshire sides in the holds of refrigerated ships. It was realized early in the present war that there would not be sufficient refrigerator ships available to carry all the pork needed by our allies. This was because other perishable foods also required low-temperature shipping space, and enough special boats of this type could not be built within the limitations of time and materials. It was, therefore, necessary to create a means of supply that would put more meat into the ships we have.

By midsummer of 1942, one of the large meat packer's operating and research departments had developed and tested a method of preparing meat for overseas shipment which was radically new in the field—dehydration. Developed successfully first on beef, the process made it possible to fill the United States government's first order for dehydrated meat. Even larger orders for dehydrated pork, for shipment to allies abroad, have followed.

Dehydrated pork is a wholesome, light nut-brown colored granular product which contains a maximum of 10 per cent moisture. When properly packed and vacuum sealed, it has good keeping qualities. It does not need refrigeration

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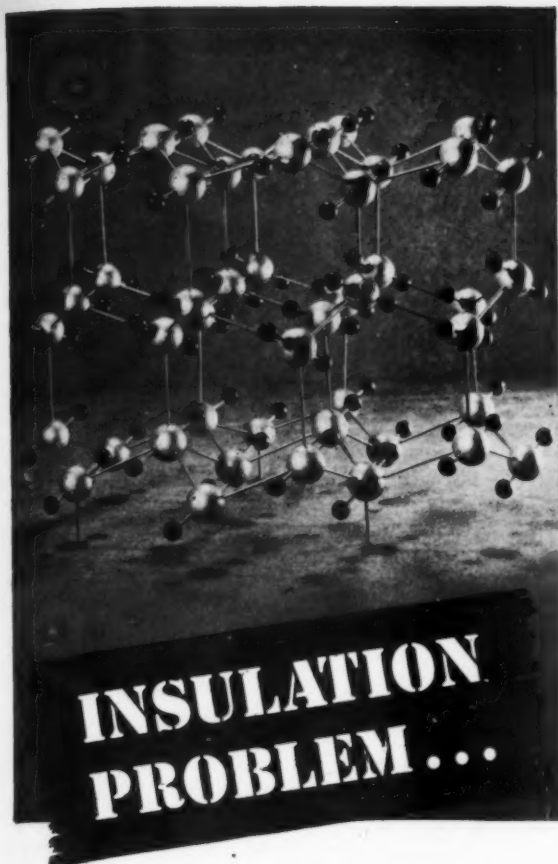
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## INSULATION PROBLEM...

THE STRUCTURE shown above represents one of the fundamental insulation problems in refrigeration. It is, in effect, the "catalyst" in which vermin and mold breed . . . it favors the activities of termites . . . and it is the basic cause of rot. It is a physicist's representation of molecules of water . . . in crystal form, as ice. The small balls represent hydrogen atoms, the large balls oxygen atoms.

Water, or moisture, causes no insulation problems, however, when J-M Rock Cork is used for low-temperature insulation. For J-M Rock Cork is sealed against moisture . . . is immune to termites, vermin, mold. It can't rot, does not absorb odors.

Rock Cork is essentially mineral wool, one of 4 basic materials from which all Johns-Manville products stem: Asbestos, asphalt, diatomaceous earth and mineral wool.

Today, the prime task of Johns-Manville is to make these products as fast and as well as possible for war needs until Victory is won. Johns-Manville, 22 East 40th Street, New York, N. Y.



## Johns-Manville ROCK CORK



★ Meyercord Patriotic Decals—brilliant, stimulating, full-color—have a place in the war effort. And *you* have a place for Meyercord Decals . . . on your trucks! Contribute the free space on your motor fleet to national morale. Here's the chance to show your colors. Win approval for your firm and your product while your "mobile units" travel the home front.

The painting trip to the shop permits "overnight" decoration with Meyercord Truck Decals. They are easy to apply, durable, washable, attractive, weather tested and will last for the duration.

Patriotic Decals can be designed for whatever morale campaigns you elect to sponsor—"Scrap Drives", Victory Gardens, "Fly For Navy", 10% Bond Clubs, War Bonds, "Save Rubber", etc. Many fleet owners are devoting a substantial portion of their fleets to this constructive "war dress". No critical materials required. Available immediately at extremely low cost. Free designing service. Write Department 1246.



Rear view of truck shown above. Photo-courtesy of Purity Bakeries.



WEATHER • TIME AND TORTURE-TESTED

## MEYERCORD DECALS

THE MEYERCORD CO., 5323 W. Lake St., Chicago, Ill.



from time of packaging until used. In this process, lard is produced as a separate product. This is derived from the fat which is a part of the meat in the Wiltshire side. The net result of this process is, therefore, two products: dehydrated pork and lard, requiring less than one-third of the shipping space needed for the same amount of pork in Wiltshire sides.

Dehydrated meat is compressed in packing without destroying the characteristic resiliency of meat tissue. The meat industry has thus been able, in consultation with the United States Department of Agriculture, to cut the requirements of shipping space for pork and lard by almost 69 per cent.

Dehydrated meat is appetizing. Its flavorful dishes are not readily distinguished from those prepared with fresh ground meat. Nutritional protection of the product is afforded by measures which effect reabsorption of the mineral elements from the meat juices in the processing and minimum loss of vitamin potency through accurate control of low temperature operations. In addition, the high protein value is no more affected than by normal cooking.

To meet special Army and Navy specifications for lard and shortening, new types of these foods have been developed. The meat packing industry is now making "war style" lards which not only maintain satisfactory consistency at high temperatures but which also possess greater resistance to rancidity than

the usual commercial product. The Navy has been furnished large quantities of a special shortening which has stability over a long period. Special shortenings have been developed for the Army, such as those used in parachute rations.

The meat packing industry is a large producer of margarine. This portion of the business has been extended to 180 per cent of normal production in order to meet increased requirements for high quality table spreads. Shortages of imported fats and oils and increased domestic production of soybean oil have necessitated new formulas for blended and hydrogenated shortenings.

#### Vital Role of Research

In all of these new developments the research chemists of the meat packing industry have played a leading role. Shortages of various supply items have compelled the development of new processes and new products that could be packaged in available supplies not previously used in this industry. Many of these research efforts had to be carried out with extreme rapidity. One outstanding example was the order prohibiting the use of tin for dog food containers. This necessitated a complete change in dog food manufacture for the meat packing industry which had previously produced several million lbs. of this product per year. The dog food formulas which were used in the canned product were dehydrated to produce a

product which would keep in a cardboard container.

The meat industry was faced, with our entry into the war, with a tremendous problem of expansion of canning facilities. It has been estimated that the industry increased its canning capacity at least four-fold to meet government and Army requirements for canned meats. This expansion was accomplished mainly through operational revisions with the use of a minimum of new equipment.

The meat packing industry has been particularly prominent in the new field of dried egg production. The dried egg industry, which was formerly of small size, has expanded its capacity to some 300 million lbs. per year. The major share of this new production is handled by the meat packing industry.

The record level of United States meat production in the current crop year, estimated at 24 billion lbs. of dressed weight, is a tribute to the far-sightedness of the Department of Agriculture and to the intensive efforts of American producers, who have done a magnificent job in the face of a growing shortage of labor and equipment.

#### BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

### STOCKINETTE BAGS PROTECT BEST

BEEF - VEAL - PORK

P. S. ALSO USE VICTORY  
BEEF SHROUDS



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### EXTEND THE MEAT SUPPLY Use More

Pimiento OR Pistachio  
**RED OR GREEN PEPPERS**

Same food and vitamin value as meat. Green peppers especially an excellent substitute for pistachio nuts.

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finer flavor, greater sales appeal, increased yields.

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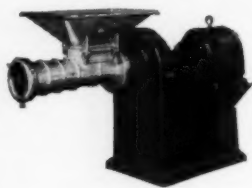
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No. 523 furnished with standard motor and close-coupled drive.

Built strong and rugged, these machines meet the heaviest demands. Equipped with "BOSS" Super-Feed Cylinder and Feed Screw, their capacity is unlimited; they grind the meat as fast as two men can feed it into the hopper.

Use the "BOSS" for Best Of Satisfactory Service

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## Recent War Agency Orders Affecting the Meat Industry



**A**MONG recent orders and statements by the War Production Board, Office of Price Administration, Office of Defense Transportation and other war agencies, which are of interest to the meat packing and sausage manufacturing industries, are the following:

**TIRE INSPECTION.**—The Office of Defense Transportation has amended its tire inspection requirements for commercial motor vehicles to allow a maximum period of 5,000 miles, or six months, whichever occurs first, between inspections. Previously, commercial vehicles had to have tire inspections made every 5,000 miles or every 60 days, whichever occurred first.

**TRUCKS.**—A total of 1,919 vehicles was released under the truck rationing program during the week ended May 29, WPB Automotive Division has announced. Civilian users and holders of government exemption permits received 369 light, 1,209 medium, and 176 heavy trucks; 145 trailers, and 20 attachment third axles. Since the rationing program became effective in March, 1942, 135,118 vehicles of all types have been released. This total included 31,897 light, 74,672 medium, and 16,539 heavy trucks; 10,598 trailers, and 1,412 attachment third axles.

**EXPORT PACKAGING.**—The U. S. Department of Agriculture, Food Distribution Administration, in a recent release gives export packaging specifications which supersede those contained in FSC-1742-B. All vendors are to use these types of boxes as rapidly as existing stocks on hand or under contract are exhausted. Under the specification for packaging of heavy meats, it is stated that Types B-3 and B-4 for meats other than canned should be sized for contents to minimize voids. After wires are drawn tight for closing, box cover should be level. If necessary to close under box presses, box should be held in a rigid form under the press. Type B-4 is to be strapped with one lengthwise strap in the center, top and bottom, and two ends No. 13 gauge griplock or equal, or  $\frac{1}{2}$ -in. x .023-in. flat straps. Boxes shall be printed with the name and address of the manufacturer and a guarantee of compliance with the specification.

**OPA PERSONNEL.**—Harold B. Rowe, director of the food rationing division of OPA, has announced the appointment of Jean F. Carroll as assistant director of the division. Mr. Carroll has spent his business life in the food industry. He comes to OPA from the Kroger Grocery & Baking Co.

where, as branch manager in charge of operations of some 350 stores in the St. Louis area, his work covered fields of buying, selling, warehousing, transportation and other activities.

Appointment of Donald Wallace and A. C. Hoffman as acting deputy administrators in charge of the OPA price department, temporarily succeeding Deputy Administrator J. K. Galbraith, resigned, has been announced by Price Administrator Prentiss M. Brown. Mr. Hoffman, director of the food price division from last August to mid-May, will be acting deputy administrator in charge of food price control. Mr. Wallace, director of the industrial manufacturing price division and senior division head in the price department, will be acting deputy administrator in charge of the remaining price activities.

**SHIPPING CONTAINERS.**—Manufacturers of wire-bound boxes and crates have been authorized by OPA to make sales on an open billing basis, adjusting prices later to new ceilings to be established in a specific price regulation.

### MPR 398 CORRECTED

By a corrective order, issued May 31, OPA has corrected the variety meats ceiling regulation as follows: "In the table of Section 13 (a) (1) the price per cwt. of Pork, Tongues, Type A, is corrected to read \$15.00 instead of \$18.00."

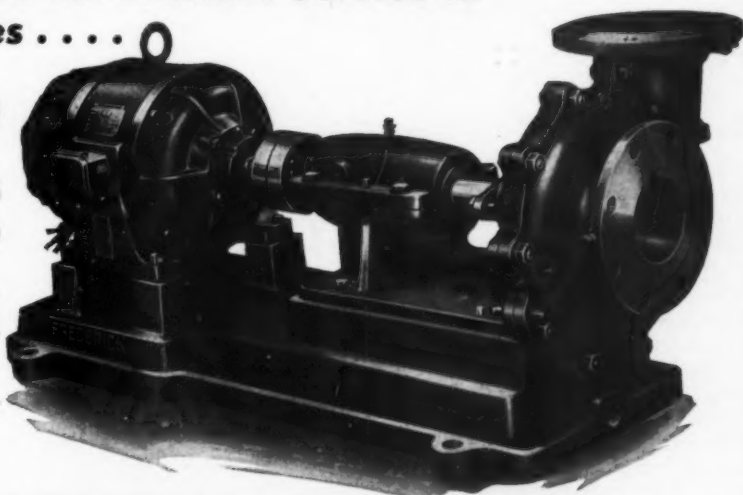
**Specially Designed for Efficient Service in the Food Industries . . . .**

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**TO MEET THE CONDITIONS FOR WHICH THEY ARE SOLD**

They're available in a type, material and size best suited to your needs.

Write for details; no obligation.



**FREDERICK PUMPS**

**The FREDERICK IRON & STEEL CO.**  
Frederick, Maryland

## Army Revises Its Smoked Ham Specifications

New specifications covering smoked hams have been issued by the Army Quartermaster Corps. Entitled C. Q. D. No. 7D, dated April 26, 1943, the new specifications supersede C. Q. D. No. 7C, dated December 2, 1942.

Principal changes in the new specifications cover the following points: Applicable specifications, types, class and grade, general requirements, detail requirements, methods of inspection and test, and packaging, labeling, packing and marking for shipment.

Under "applicable specifications" (A-1), the paragraph regarding U. S. Army Specification No. 100-2, relating to marking shipments, has been deleted and Quartermaster Corps Tentative Specifications No. 94A and O. Q. M. G. No. 106 substituted.

Types, classes and grade: (B-2) Class 1 "Domestic Ham" has been substituted for "War Ham." (C-1b.) Type II—Skinned Hams: The last sentence in this paragraph, reading "Frozen hams may be used provided they have not been frozen more than 180 days, are in good condition, and show no signs of deterioration," has been deleted.

Under "detail requirements" (E-1, Class I), the words "War Ham" have

been changed to read "Domestic Ham." Paragraphs E-2a and E-2b, pertaining to Square Cut (shankless) hams and Back-packed hams have been added. The latter paragraphs read as follows:

E-2a. Shall be Type III—Square cut (shankless) hams. Hams shall be sweet-pickle cured. Hams shall be properly "spray" pumped with pickle of not less than 97 degrees salometer strength containing sugar and nitrate and/or nitrite in accordance with Meat Inspection Division requirements and good commercial practice. The increase in weight of the hams due to pumping shall not exceed 3 per cent. Hams shall be cured in cover pickle of 75 degrees—32 degrees salometer strength containing sugar and nitrate and/or nitrite in accordance with Meat Inspection Division requirements and good commercial practice. Hams shall be cured not less than 2½ days nor more than 3½ days per pound, and shall be overhauled not less than three times during the curing process. Hams shall be of sound cure, and shall be pulled from curing vats after curing age has been reached. In the event that shipping orders are not available, cured hams may be drained on racks in a properly refrigerated space for not to exceed 12 days, provided the hams will be smoked at the end of that period and are not back-packed.

E-2b. Back-packed Hams. Cured hams may be back-packed for a period of 90 days provided they have not been frozen in the green state. The hams shall not be held out of cure more than six days during which time they shall not be exposed to temperatures higher than 38 degrees F. For back-packing they shall be placed in tiers and the tiers filled with plain brine of 28 degrees—30 degrees salometer strength. Filled tiers shall be placed in freezer temperature as quickly as possible, and in no instance shall they be held longer than 24 hours or at a temperature higher than 38 degrees F. before placing them in such freezing temperature. Tiers shall be kept fully primed at all times and shall be held continuously at 12 degrees F. or below until removed for smoking. Back-packed hams shall be properly defrosted before smoking. Hams shall not be soaked before smoking.

The entire section on methods of inspection and test has been changed in the new specification. Under "packaging, labeling, packing and marking for shipment," the following changes have been made:

G-1a (1) The word "good," pertaining to commercial practice, has been substituted for the word "best." G-1a (2) The word "waxed" is substituted for the word "paraffin" in the second line of this paragraph.

G-1a (3) The word "inside" is substituted for "outside" and the figure "75" for the figure "100" in the fourth line of this paragraph; in the fifth line, the word "kiln" is deleted before the words "dry, granulated salt." This deletion is made throughout the specification wherever "dry, granulated salt" is mentioned: In the last line of this paragraph "Quartermaster Corps Tentative Specification OQMG No. 106" is substituted for Specification "OQMG No. 12-A." This deletion is also made wherever Specification No. 12-A is mentioned in the remainder of the specification.

G-1b (1) The adjective "cement-coated" is inserted before the word "nails" in the sixth line of this paragraph. The last sentence of this paragraph beginning "Flat straps shall be securely nailed. . . ." is entirely deleted.



...Build customer preference NOW  
for BETTER business after the war

PACKING your products to win customer preference is important these days...even if you now can sell more meat than you have. Holding a reputation for quality today will pay off after the war.

Scores of packers have found that protecting products in Bemis Stockinette helps make a *quality* impression that wins customer loyalty. Stockinette also pleases customers by reducing waste due to trimming meats damaged in handling.

Stockinette is used extensively to protect quarters, round, calves, lambs, chucks, loins, hams, bacon, frankfurters and wieners. Your request to our nearest office will bring you details, prices and samples of Bemis Stockinette promptly.

### BEMIS PRODUCTS Used in Packing Industry

Lard press cloths, parchment-lined bags, ready-to-serve meat bags, roll duck, cheese-cloth, beef or neck wipes, beef bleaching cloths, stockinette, scale covers, inside truck covers, delivery truck covers.

**BEMIS BRO. BAG CO.**



### MORE WAR JOBS FOR WOMEN

With the employment of men declining because of the demands of the armed services, the role of women in the wartime economy will continue to grow during 1943 as the war production program shifts into higher gear, Paul V. McNutt, chairman of the War Manpower Commission, said recently.

According to Mr. McNutt, by December, 1943, as high as one-third of the female population of working age—17.4 million women—will be required for the civilian labor force and the armed forces, a net addition to the labor force of close to 2 million women during 1943. He added that this figure must be regarded as the absolute minimum of requirements for additional women since it does not take into account the additional entrants needed to replace women who go off the job.



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Chas. W. Dieckmann  
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### New Trade Literature

**Cold Plates (NL 1,003).**—The advantages and outstanding features of vacuum cold plate evaporators for food storage rooms are pointed out in a catalog section which deals with the proper refrigeration of foodstuffs. The cold plate evaporators, it is pointed out, can be installed in any cool room without addition of new equipment. Typical installations are shown.—Dole Refrigerating Co.

**Maintenance (NL 1,023).**—This folder deals with factory maintenance in cleaning concrete, tile, brick, stucco, etc. The folder tells how the product, Kleencrete, which is sprinkled on wet surfaces, brushed in and then mopped off, preserves surfaces by sealing the pores and by hardening. It is also stated that the product protects against dusting, pitting and rutting.—Evercrete Corp.

**Insulation (NL 1,012).**—Serving as a guide to proper insulation, this 15-page booklet gives important data on industrial insulation products which include insulating wool, supertemp blocks, mineral wool felt and plastic. Information pertaining to the recommended uses of the product for ovens, furnaces, ducts, breechings and other equipment is thoroughly discussed. The booklet contains many photographs and drawings, insulation prices and reference tables.—Eagle Picher Sales Co.

**Hoists and Cranes (NL 1,010).**—To help prevent hoist and crane breakdowns that hamper production, this new maintenance folder is designed to serve as a permanent file for hoist parts, lists, diagrams, instruction sheets, etc. The folder covers various phases of maintenance necessary for trouble-free performance. Motor care, wire rope conservation and general precautions and maintenance tips are but a few of the topics covered in this interesting folder.—Robbins & Meyers, Inc.

**Instruments (NL 1,013).**—This condensed catalog lists and describes temperature control instruments which give exact temperature measurement. Heating and cooling temperature time cycle controllers, gas or vapor pressure thermometers and recording thermometers are a few of the many instruments discussed in illustrated catalog.—Wheelco Instrument Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(6-5-43)

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How PURE is "pure" salt? 99.75%? 99.46%? Or, do you need Diamond Crystal—99.96% pure—whose average variation is no more than 0.01%, plus or minus?



First let us ask—have you installed water-softening equipment? If you have, beware of impure salt. For salt impurities—calcium sulphate, calcium chloride, and magnesium chloride—are the same ones that make water hard.



If you calculate the hardness imparted to 40° brine by salt, you will see that 99.75% pure salt adds 267 parts per million of calcium and magnesium hardness. A 99.46% pure salt adds 572 parts per million of hardness. A 99.03% pure salt adds exactly 1030 parts per million. If your water softener takes out 100-150 parts per million, your salt may add several times the calcium and magnesium being removed! Pure Diamond Crystal Salt (99.96% pure) will add only 41 parts per million of calcium and magnesium hardness to 40° brine.



Don't forget that calcium and magnesium introduced into your food products must be added to what is in your water supply. For, in processing food products that contain pectin or protein, calcium and magnesium alter their physical properties, developing toughness. And, as you know, the public judges food products by their tenderness.

#### NEED HELP? HERE IT IS!

If you have a salt problem, write our Director of Technical Service, Diamond Crystal, Dept. I-6, St. Clair, Michigan.

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## Book Reviews

**VITAMIN VALUES OF FOODS.**—Published by Chemical Publishing Co., Inc., Brooklyn, N. Y. 244 pages. Price, \$2.75. Compiled by Lela E. Booher, Director of the Institute of Nutrition, Milwaukee Children's Hospital, Milwaukee, Wis., Eva R. Hertzler, of the Bio-Chemical Research Laboratories, Parke, Davis and Co., Detroit, Mich., and Elizabeth M. Hewston, associate chemist, Bureau of Home Economics.

This book is a compilation of periodicals dealing with the vitamin content of food. Some unpublished data which came to the authors through the courtesy of various investigators and through analyses made in the nutrition laboratories of the Bureau of Home Economics are also included.

The book summarizes available data on vitamin content of foods in relation to a variety of plant or breed of animals; methods of calculation or feeding practice, places of production or source of material; methods of cooking, processing, storage; variations in degree of maturity and methods of analysis.

**THE FREEZING PRESERVATION OF FOODS.**—763 pages. Price, \$8. Written by Donald K. Tressler, Ph.D., and Clifford F. Evers, B.S. This new publication covers in detail all frozen pack foods—meat, poultry, fish, seafood, fruits, vegetables, etc., with an

entire chapter devoted to the preparation and freezing of meat. Early chapters deal with principles of refrigeration, cold storage, sharp freezers and sharp freezing, changes which occur during preparation, freezing, cold storage and thawing of foods and other basic information, as well as a chapter on locker plant operation. Fifty-seven tables and 161 illustrations aid in presentation of the wide variety of material. Of particular interest to the meat packer are the sections dealing with packaging materials and problems, the preparation and freezing of meat, and the marketing of frozen foods.

### Workers Should Utilize Highest Abilities—Rose

Workers who are not being permitted to use their highest skills in their present work should be so utilized or released to some other industry that needs them, Brig. Gen. William C. Rose, chief, executive services, War Manpower Commission, told members of the Tanners' Council of America at the recent meeting of the organization in New York City. Jobs, too, he said, should be broken down so as to permit dilution of skills and the teaching of one person to do one job well instead of performing several tasks.

The WMC officer advocated the hiring of persons who are not vulnerable to

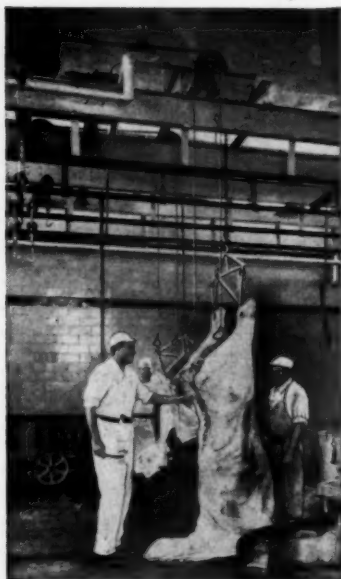
Selective Service and urged a study of jobs that can be performed by handicapped individuals. He said that the partially disabled soldiers who will be returning to civil life in increasing numbers must be afforded full opportunity in industry. "Even now," he declared, "there is a considerable reservoir of men who for physical reasons have not been fully utilized in the labor market, but who can with a little forethought and planning be utilized to release able-bodied men for war service."

### FORESEE BRUSH SHORTAGE

Only the most drastic conservation of critical materials will enable the maintenance brush manufacturers to meet the demands of the military, industry and essential civilian needs, it was pointed out at a recent meeting of the maintenance brush manufacturers industry advisory committee and government officials.

Maintenance brushes require steel, copper wire and wood—three of the most critical materials. Bristles, horse and animal hair and fibre for these brushes are mostly imported, with the exception of fibres like palmetto and tampico which can be obtained in Florida and Mexico. Philip Thayer, chief of the brush and bristle section, Textile, Clothing and Leather Branch of WPB, presided at the meeting.

## Packer's Special . . .



## NEW R & M HOIST

The all-steel R & M "meat handler" is every inch a packer's hoist. Here's one in dressing-floor service in a leading eastern packing plant. It lifts 1200 lbs. with a hoisting speed of 60 ft. per minute and is equipped with worm drive and 25-foot chain, 5 h.p. motor, enclosed magnetic brake, push-button control . . . and many other special features.

Let an R & M expert analyze your plant setup and show you how this special hoist can save you handling costs. Phone your nearest R & M office today or write for complete details to

**ROBBINS & MYERS, INC.**  
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

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## OPA Amends Ceiling Prices on Horsemeat

Specific ceiling prices for sale of un-inspected horsemeat, used chiefly for animal consumption, in an extensive midwestern base zone were rolled back from 22 to 35 per cent by OPA on May 7, in Amendment No. 2 to MPR 367. Previously announced dollars-and-cents maximums for inspected and non-inspected horsemeat at the slaughterer and retail levels established for the entire country are made applicable only to inspected horsemeat in the base zone.

Three zones are established, as follows: Zone 1.—The states of Washington, Oregon, California and Nevada; Zone 3.—The states of Maine, New Hampshire, Vermont, Massachusetts, Connecticut, Rhode Island, New York, New Jersey, Pennsylvania, Delaware, Maryland, District of Columbia, Virginia, West Virginia, N. Carolina, S. Carolina, Georgia and Florida; Zone 2 (base zone).—All other states.

Specific ceiling prices in the two outside zones are given differentials over the base zone for both inspected and non-inspected horsemeat ranging from \$1.25 to \$1.50 per cwt. for slaughterers and independent wholesalers, and amounting to a flat \$2 for retailers. The differentials reflect primarily transportation costs from the midwestern area in which the trade is concentrated.

Base prices established by the amendment are as follows:

by OPA to the applicable base prices.  
(1) Independent Wholesalers. On the sale of

	Inspected		Non-Inspected	
	Zones 1 and 3, per cwt.	Zone 2, per cwt.	Zones 1 and 3, per cwt.	Zone 2, per cwt.
<b>Slaughterer &amp; Independent Wholesaler</b>				
(1) Carcass, side, or any portion or cut derived therefrom .....	8.75	7.50	6.75	5.50
(2) Boneless horsemeat .....	12.75	11.25	10.00	8.50
(3) Ground horsemeat (bone-in) .....	10.75	9.50	8.75	7.50
(4) Ground horsemeat (boneless) .....	13.25	11.75	10.50	9.00
(5) Ground horsemeat sealed in 1-lb. containers .....	5.50	5.00	.....	.....
(6) Canned horsemeat products	per case of 36 jars	per case of 36 jars	.....	.....
(i) 1-lb. can containing not less than 80% ground horsemeat .....	6.00	5.50	.....	.....
(ii) 1-lb. can containing not less than 40% ground horsemeat .....	3.75	3.50	.....	.....
(iii) 7-lb. can containing not less than 80% ground horsemeat .....	5.50	5.00	.....	.....
(iv) 7-lb. can containing not less than 40% ground horsemeat .....	3.50	3.25	.....	.....
<b>Retailer</b>				
(1) Carcass, side or any portion or cut derived therefrom .....	16.00	14.00	12.00	10.00
(2) Boneless horsemeat .....	20.00	18.00	16.00	14.00
(3) Ground horsemeat (bone-in) .....	17.00	15.00	13.00	11.00
(4) Ground horsemeat (boneless) .....	21.00	19.00	17.00	15.00

The zone prices include allowances for freezing, wrapping and packing for domestic shipment. "Ground horsemeat" is defined as "boneless horsemeat which has been ground and to which other ingredients, not in excess of 8 per cent of the total weight, have been added." Sales in excess of 100 lbs. daily to such buyers as zoos and kennels are to be made at wholesale prices.

The following additions are permitted

horsemeat by an independent wholesaler, he may add \$1.00 per cwt. plus the actual costs incurred by him in transporting the horsemeat from the point of slaughter to the place of business of the independent wholesaler. Provided, That the transportation cost so incurred shall not exceed the lowest common carrier carload rate, but in no event to exceed \$1.50 per cwt.

(ii) Independent Wholesaler. Where an independent wholesaler sells and delivers horsemeat, and the expense of such delivery is borne by the independent wholesaler, he may add 25c per cwt. to the (base) price. . . .

(iii) Slaughterer. Where a slaughterer sells and delivers horsemeat and the expense of such delivery is borne by the slaughterer he may add 25c per hundredweight to the (base) price. . . .

**IT'S SO!...by "Mac the Meat Man"**

THE best booster for any product is its flavor. Meat men have found Mapleine helps them with wartime seasoning problems. Accents natural flavors, brings out spice flavors. Important, in these days! Write for 14 free, profit-making formulas. Plus free try-out bottle of Mapleine. Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

**MAPLEINE**  
Imitation Maple Flavor  
*Brings Out Natural Flavor of Meat*

## LARD PACKAGING MACHINES

To Save:  
**TIME  
MONEY and  
LABOR**

### PETERS JUNIOR CARTON FORMING AND LINING MACHINE

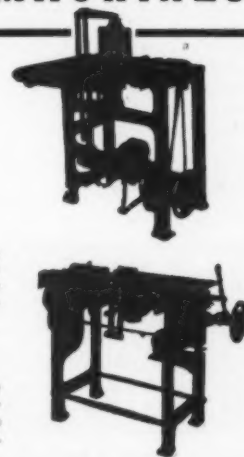
in the hands of a single unskilled operator sets up 30-40 lard or shortening cartons per minute! After cartons are set up, they drop onto the conveyor belt where they are carried to be filled. Easily adjusted to handle several carton sizes.

### PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE

automatically closes lard or shortening cartons at the high rate of 30-40 per minute! No operator required! Open, filled cartons enter machine on conveyor belt and leave machine completely closed. Can be adjusted to handle several sizes.

Send us a sample of each size carton you are interested in handling and we will be pleased to recommend machines to meet your specific requirements.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago, Ill.



# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY  
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR  
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

### FLASHES ON SUPPLIERS

**CARRIER CORP.**—To formulate and carry out a variety of plans and programs that will further the contribution of the Carrier Corp. to the war effort, a war production board has been organized by the company, it is announced by Cloud Wampler, Carrier president. Members will serve for periods ranging from six months to the duration. Whenever terms expire, new members will be designated, to serve for 12 months.

**BEMIS BROS. BAG CO.**—Bemis Bros. Bag Co., St. Louis, recently announced that it made the remarkable operated 1,192,912 man-hours in 1942 without a single lost-time accident. The St. Louis Safety Council presented the company with a handsome bronze plaque. N. S. Smith, superintendent, under whose method of supervision the plant accomplished the safety record, is an accident prevention enthusiast. Six safety awards have been won by Bemis during recent years in competition with other St. Louis industries.

**BROWN INSTRUMENT CO.**—Automatic control of temperature and humidity has taken on such importance in the rapidly expanding food dehydration industry that the Brown Instrument Co., a division of Minneapolis-Honeywell Regulator Co., has established a separate food dehydration controls department, it was recently announced by L. Morton Morley, vice

president and general sales manager. The new division, functioning through the 58 field offices, is prepared to advise food dehydrators and manufacturers who are considering the dehydration field.

**OWENS-ILLINOIS GLASS CO.**—Howard A. Trumbull, manager of the merchandising division of Owens-Illinois Glass Co., announces that R. R. Fowler has been assigned to the company's Toledo, Ohio, office and Charles E. Deger has been appointed to the staff in the Chicago office. Both men have been associated with the company since January, 1943.

**ALLEGHENY LUDLUM STEEL CORP.**—F. B. Lounsberry, vice president in charge of manufacturing for all plants of the Allegheny Ludlum Steel Corp., will henceforth make his headquarters at the company's general offices in Brackenridge, Pa., it was announced recently. Prior to assuming his present

responsibilities, Mr. Lounsberry was vice president and operating manager of the company's plants at Dunkirk and Watervliet, N. Y. His connection with the company dates back to 1924.

### CORRECTIONS IN MPR 389

The following corrections, released by OPA, should be made in the sausage price regulation (MPR 389) as published in THE NATIONAL PROVISIONER recently:

Section 12, (c) (1) (i): The fourth item should read "On peddler truck sales to retailers and purveyors of meals in quantities of not more than 50 lbs. of sausage and not more than 150 lbs. of meats in any one day. . . \$2.00."

Section 13 (b): The definition for "cooked" should read "'cooked' means a sausage which (1) has been heated to an internal temperature of 145 degs. F. for sufficient time to assume the characteristics of a cooked product, and (2) is ready to serve without further heating."

Section 13 (c): In the definitions relating to bologna and frankfurters, the definitions for Grade AA frankfurters or bologna should be revised by striking out the word "containing," and by substituting therefor the words "which may contain." This same change should be made also in the definition of Grade A frankfurters or bologna.

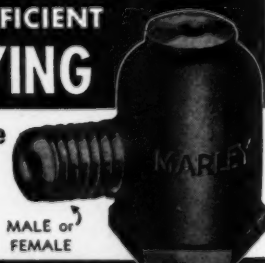
### NEW WFA REPRESENTATIVE

Appointment of M. Clifford Townsend as special representative of the War Food Administrator in contacts with the governors of states and the state commissioners and secretaries of agriculture was announced recently by Administrator Chester C. Davis. Mr. Townsend leaves the post of Director of the Food Production Administration to take the new duties.

## MARLEY NOZZLES

FOR LOW-COST, EFFICIENT  
BRINE SPRAYING

Better Spray • Lower Pressure  
Far outsell all others.  
Merit alone built their  
great popularity. Write  
NOW.



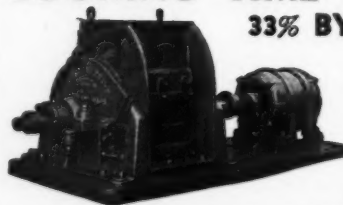
MALE or  
FEMALE

The MARLEY CO., Kansas City, Kansas

## COOKING TIME REDUCED 33% BY GRINDING

IN THE

**M & M HOG**  
CUTS RENDERING  
COSTS



Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

**MITTS & MERRILL**

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

## FDO 27.1 and 27.2

(Continued from page 17.)

All local slaughterers of livestock are now required to make monthly reports of their slaughter operations under FDO 27.1, issued last week. Similarly, monthly reports will be required from butchers but only for those months when their slaughter exceeds 4,000 lbs. live weight.

The monthly reports are for the purpose of determining the quantity of livestock slaughtered by the two types of slaughterers and for checking compliance with Food Distribution Order 27, the slaughter permit order. Likewise, officials stated the reports will assist in ascertaining the approximate monthly production of meats so that more accurate evaluation of meat ration coupons can be made, and will facilitate allocation of total supplies among the armed forces, lend-lease and the civilian population.

A "local slaughterer" is any person who in 1941 slaughtered livestock with a total live weight in excess of 300,000 lbs. and who is not registered as a slaughterer in accordance with Restriction Order 1. A "butcher" is any person other than a farm slaughterer who in 1941 did not slaughter more than 300,000 lbs. live weight of livestock.

Report forms have been forwarded to local slaughterers, who have filed reports covering the month of April, and who are required to file reports for May and each month thereafter. Forms for

butchers, who will file their first reports for the month of June, will be mailed out each month. Both types of reports must be mailed by the slaughterers to regional offices of the Food Distribution Administration, not later than five days after the end of each month, in the case of butchers, and not later than 10 days after the end of each month in the case of local slaughterers.

The monthly report for butchers will contain the number and total live weight of each kind of animal slaughtered during the month. The report for local slaughterers covers the number of head, live weight and dressed weight of livestock slaughtered and the conversion weight of meat delivered to government agencies and authorized processors.

## BROKERS FORM ASSOCIATION

A group composed of the country's leading brokers have formed the National Fats and Oils Brokers Association, with the object of aiding industry and the government in the distribution of allocated and unallocated edible and inedible fats, oils, oil-cake and meal throughout the country.

The association further hopes to maintain the present high code of ethics of brokerage practices and to promote cooperation and goodwill among all those associated with the fats and oils trade.

Officers of the association are Marvin

Wood, president, Chicago; William B. Burr, vice president; and C. G. Carter, secretary-treasurer, Memphis, Tenn. Directors include D. A. Lacy, Dallas, Tex.; W. L. Cain, Atlanta, Ga.; Lysle Alderson, New York; Brayton Wilbur, San Francisco; A. J. Sumner, Memphis, Tenn.; J. G. Lusk, Greenville, Miss.; Carl Smith, Chicago; and M. A. Rachlin, Chicago.

## LATE FLASHES

Prices of pork cuts sold to purveyors of meals by hotel suppliers are being raised from \$1 to \$2 and sales are being limited to 70 per cent of those made during the period from Sept. 15 to Dec. 15, 1942 in Amendment 5 to MPR 148.

\*\*\*

It is reported that OPA is considering revision of Amendment 4 to MPR 148 because prices in some cities such as Philadelphia have been knocked out of line with New York prices by as much as 25c. Amendment 4 cut ceiling prices on pork in some zone 3 areas. In consideration of the downward revision of freight rates present discussion suggests that previous prices may be restored.

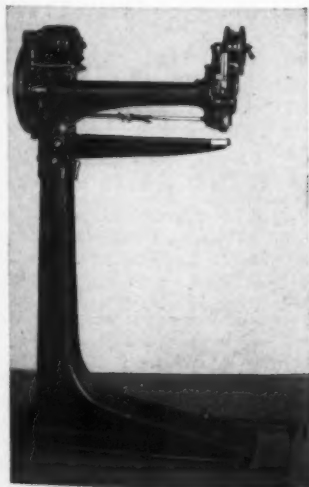
## BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them to insure Victory.

## Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

## BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher



Bliss Wire-Lock Seal Box

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the

## BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

## DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.  
Boston, 185 Summer St.

Philadelphia, Bourse Bldg.  
Cincinnati, 3441 St. Johns Place



## Meat Production Is Ahead of Last Year

**P**RODUCTION of meat under federal inspection in the first quarter of 1943 was five per cent larger than during the corresponding quarter of 1942 and 38 per cent greater than the 10-year (1932-41) average for the period. As shown in the table below, the increase over last year was accounted for entirely by pork, the production of beef, veal, lamb and mutton being smaller than in 1942.

The number of hogs slaughtered under federal inspection during January through March was only four per cent greater than the total a year earlier, but average live weights have been exceptionally heavy this year and this factor, together with larger pork yields per 100 lbs. (chiefly at the expense of lard) accounts for the greater increase in pork production than in hogs slaughtered.

Pork and lard yields per hog tend to vary inversely, reflecting changes in the amount of fat left on the lean cuts and variations in the proportion of the heavy cuts (fatbacks, etc.) rendered for lard. Recently both of these factors appear to have contributed to increased pork yields at the expense of lard. This is indicated by the three per cent smaller production of lard as contrasted with the 16 per cent increase in the pork production this year over last.

Meat and lard production under federal inspection, January-March 1942-43, and average 1932-41:

Commodity	1943, Mil. lb.	1942, Mil. lb.	Average 1932-41, Mil. lb.
Beef	1,441	1,527	1,123
Veal	106	137	130
Lamb and mutton	199	204	174
Pork	2,135	1,840	1,389
All meat	3,881	3,708	2,816
Lard and rendered pork fat	452	464	338

## CHICAGO PROVISION STOCKS

Hog slaughter during the month of May showed a sizable increase and this was reflected in the total amount of lard in storage at Chicago on the first of June. Total lard on hand on June 1 amounted to 16,562,255 lbs. a gain of 2,575,074 lbs. over the total on hand at the start of the month of May. P. S. lard made since October 1, 1942 showed a gain of almost 1,300,000 lbs. compared with a month earlier but the bulk of the gain was made in other lard. Despite the increase last month the total amount of lard on hand just a year ago was considerably greater than at present.

Holdings of D. S. clear bellies on June 1 of this year amounted to 6,838,754 lbs. compared with 7,654,401 lbs. a month earlier and 7,508,706 lbs. a year ago. Contract clear bellies showed a reduction of about 320,000 lbs. compared with a month previous while other D. S. bellies in storage were reduced more than 1,000,000 lbs.

## FDA Meat Purchases Smaller; Take More Lard

During April, 1943, purchases of meat by the FDA for lend-lease, territorial emergency programs, Red Cross and domestic food programs showed a reduction compared with a month earlier, with the total for April standing at \$47,945,988, which was \$3,983,650 under the March valuation. Sharp increases in the purchases of canned Army rations and miscellaneous canned pork were offset by smaller purchases of numerous other items.

Purchases of lard showed a sharp increase; the total, at 54,831,455 lbs., compared with 48,756,944 lbs. a month earlier. Oleomargarine was also purchased in greater volume.

## COMMODITY PURCHASES BY THE DEPARTMENT OF AGRICULTURE, APRIL 1943, JAN. 1 TO APRIL 30, 1943, CUMULATIVE SINCE MAR. 15, 1941:

Commodity	April lbs.	Quantity Cumulative lbs.	F. O. B. Cost April	F. O. B. Cost Cumulative
Army Rations, Canned	17,646,300	95,053,336	\$ 3,085,990	\$ 19,049,462
Meat Food Products, Canned				
Type OO		4,148,456		1,163,562
Type RR	1,812,000	15,212,152	504,280	4,167,107
Type XX	675	13,231,230	163	3,221,733
Beef Meat Products				
Beef, barreled family		75,000		5,662
Beef briskets, corned		280,000		75,546
Beef bungs		527,500		72,022
Beef carcasses, frozen		591,300		114,022
Beef, canned corned		4,243,068		1,636,181
Beef hash, canned corned		1,145,800		228,451
Beef, dehydrated		90,248		30,266
Beef, dried		108,500		64,756
Beef extract		224,048		145,640
Beef, frozen boneless	400,000	13,800,908	118,213	3,424,240
Beef hearts, frozen		80,000		12,713
Beef, India mess		495,000		66,523
Beef kidneys, frozen		696,500		65,922
Beef knuckles, dried		10,000		4,845
Beef livers, frozen		31,000		11,570
Beef tripe, frozen		10,000		1,450
Veal carcasses, frozen	377,000	5,685,521	112,222	1,161,538
Lamb carcasses, frozen	4,021,350	64,536,981	1,045,438	16,668,761
Lamb kidneys		27,000		2,640
Lamb livers		8,000		1,920
Mutton, frozen boneless		1,913,522		384,278
Mutton carcasses, frozen	1,350	7,073,850	100	956,170
Pork Meat Products				
Bacon, canned	2,614,040	138,912,288	908,893	48,324,443
Pork & soybean links, canned		127,904,392		78,546
Pork, canned (misc.)	80,712,365	1,310,196,050	32,859,697	498,515,788
Pork butts, frozen	285,000	8,673,428	70,740	2,629,981
Pork hearts, frozen		285,000		41,288
Pork kidneys, frozen	60,000	2,914,600	8,550	232,969
Pork livers, frozen	120,000	4,063,700	21,000	473,419
Pork loins, frozen	9,020,900	171,974,420	2,670,189	47,531,913
Pork trimmings, frozen	210,760	5,631,260	44,878	1,305,741
Pork, barreled brisket		471,200		82,710
Pork, smoked		33,441,640	1,930,201	10,128,436
Pork, cured & frozen (misc.)		12,820,653	2,546,559	139,062,027
Fatbacks, dry salted		4,219,650	514,213	17,086,235
Hog casings		152,990	6,448,068	8,640,290
Pigs feet, salted		6,081,800		316,535
Pork, dehydrated		2,883,334		3,222,639
Sausage, dried	1,505,000	4,170,812	668,100	1,788,068
Fats & Oils			47,945,988	571,384,429
Army spread		150,000		19,249
Beef suet		1,017,400		221,710
Lard	54,831,455	1,142,047,336	8,097,125	145,974,515
Lined oil, inedible		1,319,088		187,309
Oleo oil		9,367,900	102,365	1,158,679
Oleomargarine	24,967,500	126,668,537	3,907,096	19,475,660
Rendered pork fat	412,200	10,060,700	57,253	1,323,557
Refined pork fat	2,693,254	7,485,546	387,383	1,068,711
Shortening	250,000	87,272,923	39,925	13,976,886
Tallow, edible	2,334,000	27,641,714	291,015	3,022,854

D. S. rib bellies in storage on June 1 totaled 19,000 lbs. compared with only 2,000 lbs. a month ago and 222,000 lbs. a year ago.

	May 31, 1943	Apr. 30, 1943	May 31, 1942
All barreled pork	8,584	8,516	16,469
P. S. lard (a)....	2,701,928	1,435,012	20,868,679
P. S. lard (b)....			8,236,700
Other lard.....	13,860,329	12,552,169	3,903,478
Total lard.....	16,562,255	13,987,181	33,008,857
D. S. clear bellies (contract).....	418,500	98,700	886,300
D. S. clear bellies (other).....	6,420,254	7,555,701	6,622,400
D. S. rib bellies.....	19,000	2,000	222,000
D. S. fat backs.....	9,307,289	7,262,221	4,678,600
S. P. hams.....	3,399,069	5,731,861	6,367,838
S. P. skinned hams.....	13,608,987	17,073,960	15,725,918
S. P. bellies.....	18,126,789	13,210,220	17,912,625
S. P. picnic, S. P. Boston style.....	1,764,173	1,560,804	1,709,079
Other cut meats.....	8,910,280	10,691,811	8,213,008
Total cut meats.....	61,974,291	63,187,278	62,337,768

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

## U. S. PURCHASES HEAVIER

Purchases of pork by the Department of Agriculture (chiefly for lend-lease deliveries) in the first quarter of 1943 totaled roughly 550 million lbs., dressed weight basis, compared with 320 million lbs. in the corresponding period last year. Purchases in the first quarter this year were equivalent to roughly 25 per cent of the pork produced under federal inspection during the period, as against about 17 per cent in January through March, 1942. Lard purchases were 15 per cent smaller for the first three months of this year than last and represented about 27 per cent of the federally inspected production, compared with a little over 30 per cent last year.

# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out.....43	Tallow & Greases..44
Carlot Provisions...43	Vegetable Oils...45
Closing Markets...47	Hides.....46
L. C. L. Prices.....42	Livestock.....48

## Hogs and Pork

### HOGS

Chicago hog market this week: Barrows and gilts and sows were mostly strong to 10c higher than the close of last week.

	Thurs.	Week ago
Chicago, top .....	\$14.40	\$14.30
4 day av.....	14.30	14.25
Kan. City, top.....	14.10	14.15
Omaha, top .....	13.90	14.25
St. Louis, top.....	14.40	14.25
Corn Belt, top.....	14.00	14.25
Buffalo, top .....	15.00	14.75
Pittsburgh, top .....	14.65	14.65
Receipts—20 markets		
4 days .....	405,000	490,000
Slaughter—		
27 points* .....	954,622	898,078
Cut-out .....	180-220-240-	
results .....	220 lb. 240 lb. 270 lb.	
This week ...	-1.10 -1.31 -1.73	
Last week ...	.99 -1.19 -1.61	

### PORK

Chicago carlot pork:

Green hams,			
all wts. ....	24 @24%	24 @24%	
Loins, all wts. .22	@25 1/2	22 @25 1/2	
Bellies, all wts.15 1/4		15 1/4	
Picnics,			
all wts. ....	22 1/2	22 1/2	
Reg. trim'ngs..	18 1/4	20 1/4	
New York:			
Loins, all wts. .25 1/2 @28%		25 1/2 @28%	
Butts, all wts. .30 @30%		30 @30%	
Boston:			
Loins, all wts. .25 1/2 @28%		25 1/2 @28%	
Philadelphia:			
Loins, all wts. .25 1/2 @28%		25 1/2 @28%	
Lard—Cash .....	13.80b	13.80b	
Loose .....	12.80b	12.80b	
Leaf .....	12.37 1/2 b	12.40b	

\*Week ended May 28.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Most steers and yearlings closed steady to 25c higher while canners and cutters were strong to firmer.

	Thurs.	Week ago
Chicago steer, top....	\$17.20	\$16.75
4 day avg.....	15.95	15.80
Kan. City, top.....	16.40	16.00
Omaha, top .....	15.00	15.75
St. Louis, top.....	16.00	15.15
St. Joseph, top.....	15.75	16.25
Bologna bull, top....	14.25	13.90
Cutter cow, top.....	10.00	10.00
Canner cow, top....	8.50	8.25
Receipts—20 markets		
4 days .....	166,000	203,000
Slaughter—		
27 points* .....	128,115	135,690

### BEEF

Steer carcass, good		
700-800 lbs.		
Chicago .. \$19.00@20.50	\$19.00@20.50	
Boston ... 20.00@22.00	20.00@22.00	
Phila. .... 20.00@22.00	20.00@22.00	
New York. 20.00@22.50	20.00@22.50	
Dr. canners, Northern		
250 lbs. up. .14%	14%	
Cutters,		
400@500 lbs.14%	14%	
Cutters,		
450 lbs. up. .14%	14%	
Bologna bulls,		
all wts. ....15%	15%	

\*Week ended May 28.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

	Chicago—May 31
Total Lard .....	16,562,255
Total Cut Meats .....	61,974,291

## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows .....	.15 1/2	.15 1/2
Kipskins .....	.20	.20
Calfskins .....	.25 1/4	.24 1/4
Shearlings .....	2.15	2.15

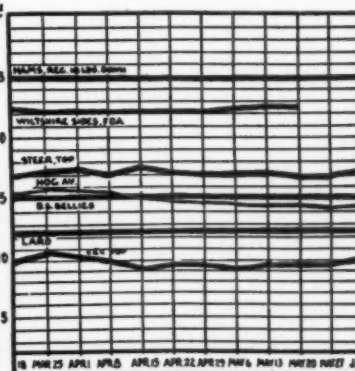
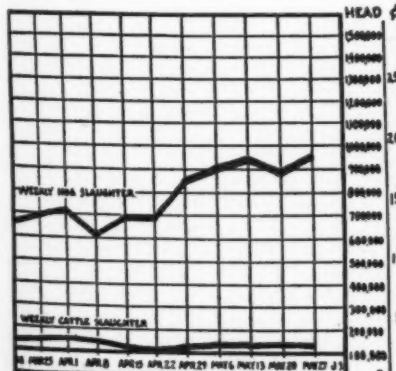
### TALLOW, GREASES, ETC.

New York tallow firm.		
Extra .....	8.62 1/2	8.62 1/2
Chicago tallow firm.		
Prime .....	8.62 1/2	8.62 1/2
Chicago greases unchanged.		
A-White .....	8.75	8.75
New York greases firm.		
A-White .....	8.75	8.75
Chicago by-products:		
Cracklings .....	1.21	1.21
Tankage, unit ammo. 5.53		5.53
Blood .....	5.38	5.38
Digester tankage		
60% .....	71.04	71.04
Cottonseed oil,		
Valley .....	12% n	12% n

### BUSINESS INDICATORS

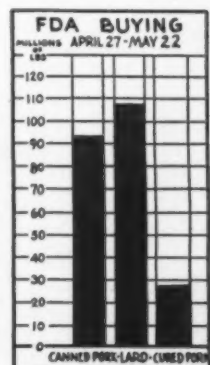
Wholesale Prices (1926=100)

	May 22 1943	May 23 1942
All commodities ..	103.8	98.7
Food .....	110.3	99.1
Prices (1926=100)	Mar. 1943	Mar. 1942
Farm Products .....	122.8	102.8



### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended June 3, 1943
Steer, hfr., choice, all wts.	23
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	25 1/2
Forequarters, choice	20 1/2
Cow hindquarters, good and comm.	21 1/2
Cow forequarters, good and comm.	18 1/2

#### †BEEF CUTS

Steer, hfr., short loin, choice.	38 1/2
Steer, hfr., short loin, good.	36
Steer, hfr., short loin, comm.	30 1/2
Steer, hfr., short loin, utility.	26 1/2
Cow, short loin, choice.	30 1/2
Cow, short loin, utility.	26 1/2
Steer, heifer round, choice.	25 1/2
Steer, heifer round, good.	23 1/2
Steer, heifer round, comm.	21 1/2
Steer, heifer round, utility.	18 1/2
Steer, hfr., loin, choice.	33 1/2
Steer, hfr., loin, good.	31 1/2
Steer, hfr., loin, comm.	26 1/2
Cow loin, good and comm.	26 1/2
Cow loin, utility.	23 1/2
Cow round, good and comm.	18 1/2
Cow round, utility.	18 1/2
Steer, heifer rib, choice.	27 1/2
Steer, heifer rib, good.	25 1/2
Steer, heifer rib, comm.	23 1/2
Steer, heifer rib, utility.	21 1/2
Cow rib, good and comm.	23 1/2
Cow rib, utility.	20 1/2
Steer, hfr., sirloin, choice.	29 1/2
Steer, hfr., sirloin, good.	27 1/2
Steer, hfr., sirloin, comm.	23 1/2
Steer, heifer, sirloin, utility.	21 1/2
Cow sirloin, good and comm.	23 1/2
Cow sirloin, utility.	20 1/2
Steer, hfr., cow flank, all grades.	14 1/2
Steer, hfr., flank steak, all grades.	20
Cow flank steak, all grades.	20
Steer, hfr., reg. chuck, choice.	21 1/2
Steer, hfr., reg. chuck, good.	21
Steer, hfr., reg. chuck, comm.	19 1/2
Cow reg. chuck, utility.	17 1/2
Steer, hfr., c.c. chuck, choice.	21 1/2
Steer, hfr., c.c. chuck, good.	20 1/2
Steer, hfr., c.c. chuck, comm.	19 1/2
Steer, hfr., c.c. chuck, utility.	17 1/2
Cow, c.c. chuck, utility.	15 1/2
Steer, hfr., forehand, all grades.	13 1/2
Cow forehand, all grades.	13 1/2
Steer, heifer brisket, choice.	18 1/2
Steer, heifer brisket, good.	18 1/2
Steer, heifer brisket, comm.	16 1/2
Steer, heifer brisket, utility.	16 1/2
Cow brisket, good and comm.	16 1/2
Cow brisket, utility.	16 1/2
Steer, heifer back, choice.	23
Steer, heifer back, good.	22 1/2
Cow back, utility.	20 1/2
Cow back, good and comm.	20 1/2
Steer, hfr. arm chuck, choice.	20 1/2
Steer, hfr. arm chuck, good.	20
Cow arm chuck, good and comm.	19
Cow arm chuck, utility.	17 1/2
Steer, hfr. short plate, good and choice.	15 1/2
Steer, hfr. short plate, comm. and utility.	15 1/2
Cow short plate, good and comm.	15 1/2
Cow short plate, utility.	15 1/2

\*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

#### \*Beef Products

Brains	6 1/2
Hearts, Type A.	14 1/2
Tongues, Type A.	21 1/2
Sweetbreads, Type A.	22 1/2
Ox-tails, under 1/2 lb.	7 1/2
Tripe, scalded	3 1/2
Tripe, cooked	7 1/2
Livers, Type A.	22 1/2
Kidneys	10 1/2

#### Veal

Choice carcass	22 1/2
Good carcass	21 1/2
Choice saddles	25 1/2
Good racks	19 1/2
Commercial racks	18 1/2

#### \*Veal Products

Brains	9 1/2
Calf livers, Type A.	49 1/2
Sweetbreads, Type A.	39 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*\*Lamb

Choice lambs	27 1/2
Good lambs	25 1/2
Medium lambs	23 1/2
Choice hindquarter	31 1/2
Good hindquarter	29 1/2
Choice fores	23 1/2
Good fores	23 1/2
†Lamb tongues, Type A.	14 1/2

#### \*\*Mutton

Choice sheep	14 1/2
Good sheep	13 1/2
Choice saddles	18 1/2
Good saddles	16 1/2
Choice fores	11 1/2
Mutton legs, choice.	10 1/2
Mutton loins, choice.	16 1/2

\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

†Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Picnics	24
Tenderloins	34 1/2
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2 1/4	34
Neck bones	6
Pigs' feet	9 1/2
Kidneys	9 1/2
Livers, Type A.	12 1/2
Brains	10 1/2
Ears	5 1/2
Snouts, lean out.	8 1/2
Heads	8 1/2
Chitterlings	7 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (brains only) \$2.00.

#### \*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short shank, wrapped.	28 1/2
Fancy bacon, 6/8 lbs., wrapped.	26 1/2
Standard bacon, 6/8 lbs., wrapped.	25 1/2
No. 1 beef sets, smoked	51
Insides, C Grade.	49 1/2
Outsides, C Grade.	47
Knuckles, C Grade.	47
Cooked hams, choice, skin on, fatted, 8/10 lbs.	48 1/2
Cooked hams, choice, skinless, fatted, 8/10 lbs.	52 1/2
Cooked picnics, skin on, fatted, bone in.	30 1/2
Cooked picnics, skinned, fatted, bone in.	33 1/2

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

#### \*BARRELED PORK AND BEEF

Clear fat pork:	
70-80 pieces	25.00
80-100 pieces	25.00
100-125 pieces	25.00
Clear plate pork, 25-35 pieces.	28.00
Brisket pork	35.00
Plate beef	35.50
Extra plate beef	36.00

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	18 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 95%	33 1/2
Pork cheek meat	17 1/2
Pork hearts	11 1/2
Pork livers	12 1/2
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Beef trimmings	18 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, canner	15 1/2

#### DRY SAUSAGE

Cervelat, choice, in hog bungs.	38
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs.	54
Milano, salami, choice, in hog bungs.	54
B. C. salami, new condition.	52
Frisses, choice, in hog middles.	62

Genoa style salami, choice.	40
Pepperoni	36 1/2
Mortadella, new condition.	36 1/2
Cappicola (cooked)	36
Italian style hams.	42

#### DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings.	34 1/2
†Pork sausage, bulk.	34 1/2
†Frankfurters, in sheep casings.	34 1/2
†Frankfurters, in hog casings.	34 1/2
†Bologna	34 1/2
†Bologna, in artificial casings.	34 1/2
Liver sausage in beef bungs.	22 1/2
Liver sausage in hog bungs.	22 1/2
Smoked liver sausage in hog bungs.	22 1/2
New England luncheon specialty.	34 1/2
Mixed luncheon specialty, choice.	34 1/2
Tongue and blood.	23 1/2
Blood sausage	24
Sausage	29
Pollard sausage	29 1/2

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	
In 425-lb. bbls., delivered.	\$ 8.75
Saltwater, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated.	1.60
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda.	4.00
Salt, per ton, in minimum car of 50,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried.	8.70
Medium, kiln dried.	12.70
Rock, bulk, 40 ton cars.	8.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans.	1.74
Standard gran. f.o.b. refiners (2%).	1.48
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.	1.10
Dextrose, in car lots, per cwt. (cotton) in paper bags.	4.75

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	2.40
180 pack	16 @ 11
Domestic rounds, over 1 1/2 in.	30
140 pack	38 @ 41
Export rounds, wide, over 1 1/2 in.	25 @ 23
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 23
Export rounds, narrow, 1 1/4 in. under 38	25 @ 23
No. 1 weansads	16 @ 17
No. 2 weansads	16 @ 17
No. 1 bungs	16 @ 17
No. 2 bungs	16 @ 17
Middles, select, extra, 2 1/4 to 2 1/2 in.	40 @ 42
Middles, select, wide, 2 1/4 to 2 1/2 in.	50 @ 53
Middles, select, extra, 2 1/4 to 2 1/2 in.	80 @ 83
Middles, select, extra, 2 1/4 to 2 1/2 in.	up to 1.10 @ 1.15
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	.08 @ .09
10-12 in. wide, flat.	.05 @ .06 1/2
8-10 in. wide, flat.	.02 @ .03
6-8 in. wide, flat.	.02 @ .02 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 2.5
Narrow medium, 29 @ 32 mm.	2.00 @ 2.10
Medium, 32 @ 35 mm.	1.70 @ 1.8
English, medium, 35 @ 38 mm.	1.50 @ 1.6
Wide, 38 @ 43 mm.	1.40 @ 1.50
Extra wide, 43 mm.	1.20 @ 1.3
Export bungs	22 @ 23
Large prime bungs	17 @ 18
Medium prime bungs	11 @ 12
Small prime bungs	.00
Middles, per set.	20 @ 21

#### SPICES

(Basis Chicago, original bbls., bags or barrels)

	Whole	Ground
Allspice, prime	34	37
Realized	35	37
Chili pepper	41	41
Powder	40	44
Cloves, Amboyra	24	24
Zanthar	37	43
Ginger, Jamaican, unbleached.	27	43
Mace, Fancy Banda.	1.08	1.22
East Indies	95	1.10
East & West Indies Blend.	95	1.10
Mustard flour, fancy.	22	22
No. 1	67	75
Nutmeg, fancy Banda.	58	65
East Indies	58	65
East & West Indies Blend.	54	64
Paprika, Spanish	33	33
Pepper, Cayenne	19	20
Red No. 1	26	26
Black Malabar	11	19
Black Lampung	8 1/2	19
Pepper, white Singapore.	15 1/2	19 1/2
Munhof	16	18
Packers	16	18

#### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.25	1.45
Cominos seed	18	23
Coriander Morocco bleached.	19	27
Coriander Morocco natural No. 1.	15 1/2	17
Mustard seed, fancy yellow.	25	25
American	21	27
Marjoram, Chusan	10	27
Oregano	20	24



# PROVISIONS

The National Provisioner  
Daily Market Service

# MARKET PRICES

New York

## CASH PRICES

CARLOT TRADING LOOSE BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS  
THURSDAY, JUNE 3, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24 1/2	24 1/2
10-12	24 1/2	24 1/2
12-14	24 1/2	24 1/2
14-16	24 1/2	24 1/2

### BOILING HAMS

	Fresh or Frozen	S.P.
14-18	24	24
18-20	23	23
20-22	23	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26 1/2	26 1/2
12-14	26 1/2	26 1/2
14-16	26 1/2	26 1/2
16-18	25	25
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

### PICNICS

	Fresh or Frozen	S.P.
4-6	22 1/2	22 1/2
6-8	22 1/2	22 1/2
8-10	22 1/2	22 1/2
10-12	22 1/2	22 1/2
12-14	22 1/2	22 1/2

Short shank 1/2 over.

### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	19 1/2	20 1/2
8-10	18 1/2	19 1/2
10-12	18 1/2	19 1/2
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	16 1/2	17 1/2

### GREEN AMERICAN BELLIES

16-20	14 1/2
20-25	14 1/2
25 and up	14 1/2

### D. S. BELLIES

	Clear	Rib
16-20	15 1/2	15 1/2
20-25	15 1/2	15 1/2
25-30	15 1/2	15 1/2
30-35	15 1/2	15 1/2
35-40	15 1/2	15 1/2
40-50	15 1/2	15 1/2

### D. S. FAT BACKS

6-8	11
8-10	11
10-12	11 1/2
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-25	12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/2	12
Clear plates	10 1/2	10 1/2
Jowl butts	10 1/2	10 1/2
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, May 29	13.80b	12.80b	12.40b
Monday, May 31	13.80b	12.80b	12.40b
Tuesday, June 1	13.80b	12.80b	12.37 1/2 b
Wednesday, June 2	13.80b	12.80b	12.37 1/2 b
Thursday, June 3	13.80b	12.80b	12.37 1/2 b
Friday, June 4	13.80b	12.80b	12.37 1/2 b

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago	15.05
Neutral tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

## DRESSED BEEF CARCASSES

### City Dressed

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, comm.	21
Steer, heifer, utility	19
Cow, good and comm.	21

The above quotations do not include charges for koshering.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	22 1/2
Steer, heifer, triangle, good	22
Steer, heifer, triangle, comm.	21
Steer, heifer, triangle, utility	19 1/2
Steer, hfr., reg. chuck, choice	24
Steer, hfr., reg. chuck, good	23 1/2
Steer, hfr., reg. chuck, comm.	23
Steer, hfr., reg. chuck, utility	20 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	28 1/2
Steer, heifer, rib, good	28
Steer, heifer, rib, comm.	24 1/2
Steer, heifer, rib, utility	24
Steer, hfr., loin, choice	27 1/2
Steer, hfr., loin, good	27
Steer, hfr., loin, comm.	27
Steer, hfr., loin, utility	24 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4/8 lbs.	24 1/2
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned fresh, under 14 lbs.	28 1/2
Picnics, fresh, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	20 1/2
Spareribs, medium	17

### Western

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	30
Hams, regular, under 14 lbs.	28 1/2
Hams, skinned, under 14 lbs.	28 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	20 1/2
Spareribs, medium	18 1/2
Boston butts, 4/8 lbs.	32

### City

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	30
Hams, regular, under 14 lbs.	28 1/2
Hams, skinned, under 14 lbs.	28 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	20 1/2
Spareribs, medium	18 1/2
Boston butts, 4/8 lbs.	32

### \*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down	47 1/2
Cooked hams, skinless, fatted, 8 lbs. down	50 1/2

## HOG CUT-OUT LOSSES SHOW SLIGHT INCREASE

(Chicago costs and prices, first four days of week.)

A slight increase in live hog prices at Chicago early in the week boosted the live cost to packers 3@4c per cwt. This advance, coupled with the fact that an OPA order reduced the selling price of pork trimmings as of June 1, caused the hog cut-out test results to show increased losses this week. The losses, which ranged from \$1.10 to \$1.73, were 11@12c over last week's.

	180-220 lbs.	220-240 lbs.	240-270 lbs.
	Pct. live	Pct. live	Pct. live
	Price per cwt.	Price per cwt.	Price per cwt.
	Value	Value	Value
Regular hams	13.90	13.90	13.70
Picnics	5.00	5.50	5.40
Boston butts	4.00	4.10	4.00
Loins (blade in)	9.80	9.60	9.60
Bellies, D. S.	11.00	10.50	10.50
Bellies, D. S.	2.00	2.00	2.00
Fat backs	1.00	1.00	1.00
Plates and jowls	2.00	2.00	2.00
Raw leaf	2.10	2.10	2.10
P. S. lard, rend. wt.	12.40	11.40	10.50
Spareribs	1.60	1.60	1.60
Trimming	3.00	2.80	2.80
Feet, tails, neckbones	2.00	1.50	1.40
Offal and miscellaneous	...	...	...
TOTAL YIELD AND VALUE	69.90	13.82	13.02
Cost of hogs per cwt.	14.24	14.33	14.33
Condemnation loss	.07	.07	.07
Handling and overhead	.61	.53	.47
TOTAL COST PER CWT.	14.92	14.93	14.87
Loss per cwt.	1.10	1.11	1.17
Loss last week	.90	1.10	1.01

## \*SMOKED MEATS

Regular hams, under 14 lbs.	31 1/2
Regular hams, 14/18 lbs.	30 1/2
Regular hams, over 18 lbs.	29 1/2
Skinned hams, under 14 lbs.	28 1/2
Skinned hams, 14/18 lbs.	28 1/2
Skinned hams, over 18 lbs.	28 1/2
Picnics, bone in	20 1/2
Bacon, western, 5/12 lbs.	29 1/2
Bacon, city, 5/12 lbs.	29
Beef tongue, light	27 1/2
Beef tongue, heavy	28 1/2

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

## DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	\$21.10
May 29, 81 to 99 lbs.	20.80
100 to 119 lbs.	20.80
120 to 139 lbs.	21.13
137 to 153 lbs.	20.91

## \*\*\*DRESSED VEAL

Choice, 170@315 lbs.	23
Good, 170@315 lbs.	22
Commer., 170@315 lbs.	20 1/2
Utility, 170@315 lbs.	18 1/2

\*\*Quotations are for zone 9 and include 50c for delivery. An additional 1/2c per cwt. permitted if wrapped in stockinette.

## \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	23.65
Lamb, good	22.85
Lamb, commercial	23.85
Mutton, good, 2	16.90
Mutton, comm., 2	15.85

\*Quotations are for zone 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for koshering.

## \*FANCY MEATS

Tongues, Type A	23 1/2
Sweetbreads, beef, Type A	24 1/2
Sweetbreads, veal, Type A	12 1/2
Beef kidneys	12 1/2
Lamb livers, per lb.	29 1/2
Livers, beef, Type A	24 1/2
Ox-tails, under 1/2 lb.	9 1/2

\*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

## GREEN CALFSKINS

	5-7 1/4	7 1/4-9 1/4	9 1/4-12 1/4	12 1/4-14 1/4	14 1/4-16 1/4
Prime No. 1 veals	23	28	3.30	3.55	3.80
Prime No. 2 veals	21	26	3.00	3.25	3.50
Buttermilk No. 1	18	23	2.80	3.05	3.30
Buttermilk No. 2	17	22	2.65	2.90	3.15
Branded grabby	12	17	1.85	2.10	2.35
Number 3	12	17	1.85	2.10	2.35

## BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Bolble suet	5.00 per cwt.
Indible suet	4.75 per cwt.

# Little Trading Done on Tallow and Grease Market

NEW YORK, JUNE 2, 1943

**TALLOW AND GREASES.**—No decision is reported to have been reached as yet on the brokers' petition to the OPA concerning commissions on tallow and grease. This made for a waiting market during the week, with no transactions being reported. Demand for all types of product remains broad, with all interests willing to pay the ceiling price for any available material. A very small amount of grease was reported moving on uncompleted contracts; practically the same condition existed in the tallow trade.

**STEARINE.**—There was very little action in the market for stearine, due to the fact that not enough product is being offered to fill even a small share of the orders now on hand. There were, however, plenty of buyers who were willing to pay ceiling prices for anything offered.

**NEATSFOOT OIL.**—Late last week the trade in neatsfoot oil was discontinued because of the issuance of FDO No. 53, which goes into effect on July 1. This order is to be used to allocate amounts of neatsfoot oil as well as other animal oils.

**OLEO OIL.**—Trading in oleo oil remained at a very low ebb during the week and prices continued to be quoted at ceiling levels. A few lots sold at the ceiling but the trade was hardly worth mentioning.

## FATS AND OILS PRODUCTION

Reported factory production of primary fats and oils in the first quarter of 1943 totaled 2,372 million lbs., compared with 2,300 million lbs. a year earlier. Production of animal fats was 22 million lbs. smaller, chiefly because of reduced production of inedible tallow and greases, but production of vegetable oils was 71 million lbs. greater. The

CHICAGO, JUNE 3, 1943

**TALLOW.**—Much to the disappointment of the trade, the cattle slaughter total was smaller last week, after boosting hopes the previous week by showing an increase. Members of the tallow trade temporarily had visions of an increase in the production of their material, but now they are still undecided as to the future availability of tallow. Trading was mostly on a routine basis during this week, with ceiling prices prevailing. Some prime tallow sold at 8½¢ and No. 1 tallow at 8½¢.

**STEARINE.**—There was no improvement in the stearine market here this week. Trading was practically at a standstill due to the very short amount of product being offered. Buyers were freely willing to pay ceiling prices.

**NEATSFOOT OIL.**—Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 14c; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14½¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15c and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

**GREASES.**—Demand for greases continued to be far in excess of the supply. The amount of grease being produced is, to a large extent, being used to fill uncompleted contracts, leaving very little for the spot trade. Hog production has shown a marked increase but this upturn has not yet been reflected to any extent in the grease trade. During this week, choice white grease sold at 8½¢ and B-white grease at 8½¢.

principal changes among vegetable oils were decreases of 54 and 27 million lbs., respectively, in linseed oil and castor oil, and increases of 144, 33, and 17 million lbs. respectively, in soybean, peanut and cottonseed oils.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, June 4.)

There was not much life to the by-products market during this week as offerings continued to fall far short of the demand. Most classes of by-products shared in the good demand and numerous buyers were willing to pay ceiling prices for any product obtainable.

### Blood

	Unit	Ammonia
Unground, loose	.....	\$5.35*

### Digester Feed Tankage Materials

Unground, per unit ammonia	.....	\$5.54*
Liquid stick, tank cars	.....	2.50

### Packinghouse Feeds

	Carlots	Per ton
60% digester tankage, bulk	.....	\$71.00*
55% digester tankage, bulk	.....	65.00*
50% digester tankage, bulk	.....	60.25*
50% meat and bone meal scraps, bulk	.....	68.00*
†Blood-meal	.....	87.20*
Special steam bone-meal	.....	50.00@55.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	35.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia .....	\$ 3.85@4.00*
Bone tankage, unground, per ton....	30.00@31.00
Hoof meal .....	4.25@4.35

### Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 52% protein (low test).....	\$1.21*
57 to 62% protein (high test).....	1.21*

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (limed).....	.90*
Sinews and pizzies (green, salted).....	1.00*

	Per ton
Cattle jaws, skulls and knuckles....	\$40.00@42.00
Pig skin scraps and trim, per lb....	7½¢ @ 7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@80.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white.....	55.00@57.50
Hoofs, house run, assorted.....	57.50
Junk bones.....	55.00

†Delivered Chicago.

### Animal Hair

Winter coil dried, per ton	.....	\$ 60.00
Summer coil dried, per ton	.....	22.50
Winter processed, black, lb.	.....	nominal
Winter processed, gray, lb.	.....	8
Cattle switches	.....	4 @ 4½

†Based on 15 units of ammonia.



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# KEYS

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to pay  
to obtain

Unit  
Ammonia  
...\$5.28\*

erials  
...\$5.54\*  
...2.50

Carlots  
Per ton  
...\$71.04\*  
...65.63\*  
...60.28\*  
...58.09\*  
...57.29\*  
...55.00

Per ton  
...\$5.00@36.00  
...\$5.00@36.00

Per ton  
...\$5.85@4.00  
...\$5.00@31.00  
...\$4.25@4.45

Per unit  
...\$1.21\*  
...1.21\*

Per cwt.  
...\$1.00\*  
...30\*  
...1.00\*

Per ton  
...\$1.00@42.00  
...7 1/2 @ 7 1/2

Per ton  
...\$70.00@80.00  
...70.00  
...\$5.00@70.00  
...65.00  
...\$2.50@65.00  
...\$5.00@51.50  
...37.50  
...136.00

60.00  
22.50  
nominal  
8  
4 @ 4 1/2

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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY  
Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	4.95
Daground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
June shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
In 200-lb. bags.....	32.40
In 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammo- nia, 15% B. P. L., bulk.....	5.10

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

### Dry Rendered Tankage

50/50% protein, unground.....	\$1.00
60% protein, unground.....	1.00

## CORN OIL IN MARGARINE

Because of the wartime demand for cottonseed oil, the WFA has requested the margarine industry to use corn oil as well as soybean oil in the manufacture of its product.

While all edible oils are in small supply, cottonseed oil is needed in particularly large quantities, and for many purposes. Corn oil, on the other hand, has been used primarily for the making of salad oils and mayonnaise. Its greater use in margarine would relieve the burden on cottonseed oil. Soybean oil already is being used to a great extent in margarine.

FDA has announced that it contemplates buying linseed oil margarine for lend-lease shipment and has asked the industry to make plans to submit bids when requests are made. Linseed oil margarine has never been used in this country.

## EASTERN FERTILIZER MARKETS

New York, June 3, 1943

The new sulphate of ammonia allocations are expected in the next few days and no change is looked for in the price. Some South American tankage and

# Cotton Oil Futures Market Shows Very Little Activity

**D**EMAND for cottonseed oil on the New York market continues to be very broad but sellers have this period's production earmarked for outstanding orders, leaving practically no supplies available for the spot market. Consequently there was again very little action in this market during the week. Packers of oil continue to complain that retail sales of salad and edible oils are not moving well and as a result wholesalers and jobbers are not very active.

**PEANUT OIL.**—Offerings of peanut oil continue to be very light in all sections and the market is a draggy affair. The available supply is not equal to the demand and numerous orders remain unfilled. Ceiling prices prevail.

**SOYBEAN OIL.**—Refined soybean oil continues to be offered to the trade but there is not too much interest being shown on the part of buyers. Members of the trade feel that if consumers of vegetable oils do not start taking more soybean oil, some government action might be instituted to step up its consumption. Factory production of soybean oil during the first quarter of 1943 totaled 332,800,000 lbs. compared with 188,800,000 lbs. a year ago and 151,600,000 lbs. in 1941.

**OLIVE OIL.**—There continues to be good demand for olive oil, but little product has been offered. Prices held nominally steady this week at the ceilings. It is reported that there are efforts being made by the industry to expand production substantially during the coming year in order to ease the

tight situation resulting from greatly reduced imports.

**PALM OIL.**—There continues to be practically no trading in this oil, where supplies are extremely light. Little hope was held for quick relief.

**COTTONSEED OIL.**—South west crude was quoted Friday at 12 1/2% c; Valley 12% c and Texas, 12 1/2% c at common points.

Futures market transactions for the week at New York were:

MONDAY, MAY 31, 1943

Sales	High	Low	Bid	Pr. cl.
—Range—				
Holiday.				
No sales.				

TUESDAY, JUNE 1, 1943

June .....	..	..	13.95	13.95
July .....	..	..	13.95	13.95
No sales.				

WEDNESDAY, JUNE 2, 1943

June .....	..	..	13.95	13.95
July .....	..	..	13.95	13.95
No sales.				

THURSDAY, JUNE 3, 1943

June .....	..	..	13.95	13.95
July .....	..	..	13.95	13.95
No sales.				

(See page 47 for closing markets.)

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Vegetable type.....	unquoted

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12 1/2
White deodorized, bbls., f.o.b. Chgo.....	16 1/2
Yellow, deodorized.....	16 1/2
Raw soap stocks:	
Cents per lb. divd. in tankcars.	
Cottonseed foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

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# HIDES AND SKINS

**New buying permits released Tuesday**  
**—Outside packers, small packers and**  
**country market quickly cleaned up—**  
**Big packers move bulk of May hide**  
**production.**

## Chicago

**PACKER HIDES.**—New buying permits for May hides were available early Tuesday morning, immediately following the holiday, and the small packer and country markets were cleaned up quickly. All the larger outside independent packers also moved their May hides on the opening day.

Trading in big packer hides did not get under way until late Wednesday, when three packers moved the bulk of their May production. The fourth packer followed next day, and all local packers have now disposed of all the hides they intend to sell this week, taking in the bulk of their May production except for a few unclosed packs which are expected to move quietly next week and be used to fill out open permits.

The permits had been reduced in line with the reduction in kill during the month. According to local traders, the permits calling for packer hides are expected to be fairly well filled before they expire on June 19. However, there will probably be a number of unfilled permits for small packer and country stock, as upper leather tanners were again confined to those markets, and the number of buyers of those hides is steadily increasing while production is showing more than the usual seasonal decline.

The federal inspected slaughter during May has been running at a better rate than during April but is sharply below last year's figures. Inspected slaughter at 27 selected centers during the four weeks ended May 28 totalled 529,145 head of cattle, as against 629,909 for same period of 1942. Furthermore, this year's figures include kill of a number of plants which have taken on inspection only in recent months.

Ceiling prices, as listed, were paid for all descriptions of packer hides. Where the optional method of salting is used, heavy Colorados move with other heavy brands at 14½¢; in such cases, extreme light brands move with lights, also at 14½¢.

**OUTSIDE SMALL PACKER.**—Outside small packers began to move their May hides early Tuesday, as soon as permits were available. With the in-

creased number of buyers operating in this market, and the reduction recently in slaughter, most regular buyers had the available offerings all lined up, awaiting the permits, and within a few hours the market was pretty well cleaned up. There are a number of unfilled permits and the market is strong at the ceiling of 15¢ flat, trimmed, for native steers and cows and 14¢ for brands; 11½¢ for native bulls and 10½¢ for brands. Hides graded at time of take-up and sold on selected basis can be moved at full packer prices.

**PACIFIC COAST.**—The Coast market is strong at the maximum of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points. Some of the smaller productions are thought to have already moved and action on the part of larger producers is expected before the end of this week, in view of the interval that has elapsed since the last permits were filled.

**FOREIGN WET SALTED HIDES.**—Reported activity so far this week in the South American market has been confined mostly to light weight stock, but it is thought that some heavy hides have been moving quietly to the United Kingdom. Early in the week, 3,500 Municipal extremes sold to England; 1,000 Nacional kips and 1,000 Nacional extremes came to the States. A total of about 15,000 Municipal standard and reject extremes were also reported sold to Canada and the States.

**COUNTRY HIDES.**—As soon as permits were available on Tuesday, there was considerable activity in the country market, which is now sold up rather closely. All trading was on the basis of all-weights; upwards of twenty cars came to light, moving at the ceiling of 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping points, with all branded hides moving at a cent less, and the market is strong on this basis, with a number of unfilled permits. These permits run until June 19 and it is very likely that buyers will pick up a few more country hides, at least in small lots, prior to that time. Quotations on tanner descriptions are meaningless at present, all trading being done on all-weight basis to much better advantage to the seller. Heavy steers and cows are nominal at 14½¢ flat, trimmed; trimmed buff weights and trimmed extremes are quotable at 15¢, flat; native bulls 10@10½¢ flat, trimmed, with brands a cent less; glues are quotable around 13¢ flat, trimmed.

**CALFSKINS.**—At present, packers are not planning to move their May calfskins until early next week, after all the hides are out of the way. Demand is very strong at ceiling of 27¢ for heavies and 23½¢ for lights under 9½ lb. Production is down sharply from last year. Federal inspected slaughter of calves at 27 selected centers for the four weeks ended May 28 totalled 209,943 head, as against 311,248 for same period a year ago.

Collectors have been distributing their light accumulation of city calfskins at the maximum of 20½¢ for 8/10 lb. and 23¢ for 10/15 lb.; demand is far in excess of supply and outside cities move at same figures. Straight countries sold at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons moved in a small way at \$1.43, selected.

**KIPSKINS.**—Packer May kipskins are expected to move early next week. Production is light and market strong at 20¢ for 15-30 lb. natives and 17½¢ for brands.

Accumulation of city kipskins was limited and market is cleaned up at 18¢ for 15-30 lb. natives and 17¢ for brands, the maximum prices; outside cities sold at same figures. Straight country kips moved at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are wanted at \$1.10, flat, and hairless 55¢, flat, the ceiling prices.

**HORSEHIDES.**—There is a ready market for all the horsehides available at individual ceiling prices, with the price situation tending toward the strong side. City renderers, manes and tails on, usually move in a range of \$7.50@7.75, selected, f.o.b. nearby shipping points, with occasional sales reported around 25¢ higher; trimmed renderers range \$7.10@7.25, delivered Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Dry pelts are called firm at 28½@29¢ per lb., del'd Chgo., for best Montana full wools, with Colorados discounted about a cent. Production of packer shearlings picked up sharply this week with the heat wave throughout most of the country, and is probably nearing its peak. While demand is not as urgent as earlier, ceiling prices continue to rule; two houses sold a total of eight cars this week—No. 1's at \$2.15, No. 2's \$1.90, No. 3's, \$1.00 and No. 4's, 40¢. Production of pickled skins is likewise declining rapidly; market is usually quoted \$7.50@7.75 per doz. packer production, but individual ceilings by grades govern sales. Packer wool pelts are quoted \$4.35@4.40 per cwt. liveweight basis for the remaining

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# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Members of the trade are still undecided about the effects the roll-back plan will have on their business. A little product was offered but was hard to sell due to the uncertainty of how inventories will be affected by the announced program. Green skinned hams, S.P. skinned hams, S.P. bellies, S.P. picnics, green American bellies, green rough jowls, fresh picnics and lean trimmings sold at the ceiling. Fresh regular pack trimmings, Boston butts, dry cure bellies and frozen pork livers sold at carlot ceilings.

### Cottonseed Oil

Valley crude, 12% c; Southeast, 12% @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: June 13.95; July 13.95.

frozen veal, 920,000 lbs. frozen lamb, 160,000 lbs. frozen mutton and 798,000 lbs. cured pork meat.

### LEND-LEASE EXPORTS

E. R. Stettinius, jr., Lend-Lease Administrator, made public this week figures on lend-lease exports of major foods in the first four months of 1943. Lend-lease exports of beef and veal were at the rate of about 1 lb. out of every 100 lbs. of our supply for the first four months of 1943. This compares with the lend-lease exports of 0.2 lb. out of every 100 lbs. for the year 1942. In terms of American consumption, the amount of beef exported this year amounts to about 1/100 of a lb. per week per person in the United States. Lend-lease exported about 15 lbs. out of every 100 lbs. in the first four months of this year as compared with 0.4 lb. out of every 100 lbs. last year. The exports of lamb and mutton this year amounted to 2/100 of a lb. per week per person in the United States. In the first four months of this year, lend-lease shipped 13 lbs. of pork out of every 100 lbs. of our supply. Last year the rate was about 10 lbs. out of every 100 lbs. The amount of pork exported thus far this year amounted to about 0.2 lb. per week per person in terms of the population of the United States.

## FDA PURCHASES

AND



## ANNOUNCEMENTS

**PURCHASES.**—Additional purchases made by the FDA during the week ending May 22 included 37,451,383 lbs. canned meat products, 21,450 lbs. frozen beef hearts, 27,150 lbs. frozen beef tripe, 379,125 lbs. dehydrated pork and 34,300 lbs. frozen pork knuckles.

During the period May 26 to May 29 this agency purchased 25,962,662 lbs. canned pork, 600,000 lbs. dehydrated pork, 2,870,000 Wiltshire sides, 4,614,734 lbs. frozen pork loins, 18,127,000 lbs. cured pork, 1,322,361 lbs. canned pork meat, 675,476 lbs. lard, 96,195 lbs. refined pork fat, 120,000 lbs. oleo oil, 8,989 bundles, 100 yards each, hog casings, 152,000 lbs. edible tallow, 25,000 lbs.

### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended May 29, 1943:

	Week May 29	Previous week	Same week '42
Cured meats, lbs.	26,400,000	37,772,000	26,063,000
Fresh meats, lbs.	45,788,000	37,548,000	44,611,000
Lard, lbs.	8,000,000	426,000	7,256,000

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old winter pelts, but up to \$4.50 is claimed to have been paid. Accumulation is slow on native spring lambs, which are quoted around \$2.25@2.50 per cwt. liveweight basis; western pelts, mainly Idahos, are reported to have sold at \$2.50 per cwt.

**PACKER HIDES.**—One New York packer disposed of most of May production of hides this week at the quoted ceiling prices and it is probable that others will follow before the end of the week.

**CALFSKINS.**—There is an active demand for all calfskins in the eastern market and collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Activity in packer calf has been confined so far to one packer, with sales of 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended June 4	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
Brnd'd str.	@14½	@14½	@14½
Hvy. Cal. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
Str.	@14½	@14½	@14½
Brnd'd cows	@15½	@15½	@15½
Hvy. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15½
Branded	@14	@14	@14½
Nat. bulls	@11½	@11½	@12
Brnd'd bulls	@10½	@10½	@11
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers	@14½	@14½	13½@13½
Hvy. cows	@14½	@14½	13½@13½
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10@10½	10@10½	9½@10½
Calfskins	@18	@18	@18
Kipskins	@16	@16	@16
Horsehides	6.50@7.75	6.50@7.75	6.50@7.50

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Fur, shearings	@2.15	@2.15	@2.15
Dry pelts	28½@29	28½@29	26@26½

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 29, 1943, were 5,056,000 lbs.; previous week, 5,485,000 lbs.; same week last year 3,818,000 lbs.; Jan. 1 to date, 121,386,000 lbs.; corresponding period a year earlier, 128,407,000.

Shipments of hides from Chicago for week ended May 29, 1943, were 5,007,000 lbs.; previous week, 4,740,000 lbs.; same week last year, 4,790,000 lbs.; Jan. 1 to date, 101,026,000 lbs.; corresponding period a year earlier, 127,874,000 lbs.

# LIVESTOCK MARKETS *Weekly Review*

## Predicts Improved Feed Situation Soon

THE production of record crops of livestock during 1943 depends largely on the supply of feed available—a problem which has been one of the chief concerns of the farmer for some time. Fritz J. Rue, chairman of the Illinois bankers' association of agriculture committee, predicts an increase in feed corn supplies within the next month as soon as farmers are able to determine the condition of this year's crop.

The country banker termed the present corn scarcity "famine in the midst of plenty," with farmers in the Corn Belt holding their corn off the market despite increased demand for feed. He asserted that federal loan and price ceiling policies are not entirely responsible.

"Many farmers, including myself, are holding their corn until they can see what this year's crop is likely to be," said Rue. "We don't want to run the risk of selling our corn now, then find that the corn crop will not yield enough for our needs. It is very likely that if about mid-June the crop appears promising, market supplies of corn will show a material increase and will help ease the present tight feed situation."

Rue said that the existing shortage of proteins and feed grains is serious, but that he hoped the scarcity will be met through conservation and increased feeding of wheat. He said that future developments in corn prices will play a major part in the availability of corn from surplus producing areas.

The feed situation became further involved recently when, due to serious floods in several states, some of which produce corn, much of the early seeding was washed away by the overflow from numerous streams and rivers.

It has been stated by government authorities that there is enough seed corn still available with which to replant the afflicted areas.

## HOG-CORN RATIO DECLINES

Reflecting the recent advance in corn prices permitted by amendment of the price ceiling on corn, and the downward trend in hog prices, the hog-corn price ratio has declined in recent weeks. Although still above the long-time average, the ratio is now much less favorable for expanding hog production than it was a year ago.

The ratio, based upon Chicago average prices for the week ended May 15, was 13.6 compared with 16.5 in mid-May last year and the long-time average of about 11.6. Although the ratio is still above average, it is probably less favorable than indicated by the central market prices, because of the rather tight current feed situation and the probability that very little corn is available at country points for purchase by livestock feeders at ceiling prices.

## HOG RUNS HOLDING UP

Receipts of hogs at Chicago this week were only slightly smaller than a week ago despite the holiday on Monday. Thursday's marketings were the heaviest for the day in ten years.

Other outside markets also reported heavy supplies. At the leading markets the country over marketings of hogs are maintaining the heaviest spring levels in recent years.

The average Chicago hogs cost to packers at \$14.27 this week is little changed from the previous session despite the large number of hogs being marketed.

## END FEED WHEAT SALE

Early this week the WFA announced the discontinuance of the CCC sales of wheat for feed after May 31 except to take care of emergency situations.

Practically the entire 225 million bushels of wheat the corporation was authorized by Congress to sell during the current fiscal year has been sold. General discontinuance of sales is con-

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for April, 1943:

	Steers			Lamb			Hogs		
	Apr. 1943	Mar. 1943	Apr. 1942	Apr. 1943	Mar. 1943	Apr. 1942	Apr. 1943	Mar. 1943	Apr. 1942
Live animal prices, Chicago <sup>1</sup> .....	\$16.54	\$16.46	\$14.92	\$15.92	\$16.16	\$12.63	\$15.14	\$15.08	\$14.17
Wholesale meat prices, New York <sup>2</sup> .....	23.12	23.12	22.04	27.37	27.37	19.85	25.70	25.81	25.62
	Steers			Lamb			Hogs		
	Apr. 1943	Mar. 1943	Apr. 1942	Apr. 1943	Mar. 1943	Apr. 1942	Apr. 1943	Mar. 1943	Apr. 1942
Composite retail meat prices, New York <sup>3</sup> .....	39.45	39.65	34.62	38.87	37.46	28.72	33.02	32.82	31.39
Wholesale—New York <sup>4</sup> .....	\$13.97	\$13.87	\$13.22	\$13.41	\$13.41	\$ 9.73	\$13.82	\$13.88	\$12.78
Retail—New York <sup>5</sup> .....	18.70	18.79	16.41	18.35	17.68	13.56	17.38	17.28	16.52

<sup>1</sup>Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. <sup>2</sup>Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked ham, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. <sup>3</sup>Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. <sup>4</sup>60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. <sup>5</sup>47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.



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sidered necessary to reserve a small quantity for emergency use, particularly in the flood area and in deficit feed areas along the Atlantic and Pacific coasts.

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during April, 1943:

	Apr. 1943	Mar. 1943	Apr. 1942
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers	57.74	54.48	57.33
Cows and heifers	39.37	42.38	38.66
Bulls and stags	2.89	3.14	4.01
Hogs—			
Sows	47.07	44.77	48.58
Barrows	52.21	54.60	50.69
Stags and boars	0.72	0.63	0.73
Sheep and lambs—			
Lambs and yrags	95.00	94.37	95.83
Other	4.31	5.63	4.17

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during April, 1943, bought at stockyards and direct, as reported by the U. S. Department of Agriculture:

	Apr. 1943	Mar. 1943	Apr. 1942
	Per- cent	Per- cent	Per- cent
Cattle—			
Stockyards	77.37	74.84	73.88
Other	22.63	25.16	26.12
Calves—			
Stockyards	53.43	53.04	59.15
Other	46.57	46.96	40.85
Hogs—			
Stockyards	44.90	49.89	46.43
Other	55.10	55.11	53.57
Sheep and lambs—			
Stockyards	66.98	58.43	64.80
Other	33.02	41.57	35.20

## LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in April, 1943:

	April 1943	March 1943	April 1942
Cattle	980.08	980.06	974.00
Steers*	1,000.23	1,001.05	1,002.66
Calves	153.26	164.19	175.03
Hogs	234.94	252.72	234.90
Sheep and lambs	94.67	95.22	94.11
Average yields (per cent)			
Cattle	56.05	55.17	55.73
Calves	57.13	56.69	57.12
Hogs	75.44	75.86	75.44
Sheep and lambs	46.54	45.64	46.35
Average cost per 100 lbs.			
Cattle	\$13.97	\$13.60	\$11.15
Steers*	13.15	14.85	12.43
Calves	13.70	14.43	12.53
Hogs	14.91	15.26	13.84
Sheep and lambs	14.83	15.08	11.78

\*Also included in "Cattle" data.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended May 29:

	Cattle	Calves	Hogs
Week ended May 29	592	51	17,013
Last week	500	50	15,200
Last year	1,347	178	4,592

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, June 3, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good and Choice:

129-140 lbs.	\$12.75@13.25	\$12.75@13.35			
140-160 lbs.	13.00@13.75	13.25@13.85		\$13.40@13.70	\$13.90@13.95
160-180 lbs.	13.50@14.25	13.75@14.40	\$13.35@13.75	13.60@13.95	13.95 only
180-200 lbs.	14.00@14.35	14.30@14.40	13.60@13.90	13.80@14.05	13.95 only
200-220 lbs.	14.20@14.40	14.30@14.40	13.75@13.95	13.90@14.05	13.95 only
220-240 lbs.	14.25@14.40	14.30@14.40	13.75@13.95	13.95@14.05	13.95 only
240-270 lbs.	14.25@14.40	14.30@14.40	13.75@13.95	14.00@14.10	13.95 only
270-300 lbs.	14.25@14.40	14.25@14.40	13.75@13.90	13.95@14.05	13.95 only
300-330 lbs.	14.25@14.35	14.20@14.30	13.75@13.85	13.95@14.05	13.95 only
330-360 lbs.	14.20@14.30	14.15@14.25	13.75@13.85	13.95@14.05	13.95 only

Medium:

160-220 lbs.	13.25@14.25	13.50@14.25	13.00@13.75	13.50@13.95	13.75@13.90
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SOVS:

Good and Choice:

270-300 lbs.	13.90@14.15	13.75@13.90	13.50@13.60	13.65@13.75	13.70 only
300-330 lbs.	13.90@14.15	13.75@13.90	13.50@13.60	13.65@13.75	13.70 only
330-360 lbs.	13.90@14.15	13.65@13.90	13.50@13.60	13.65@13.75	13.70 only
360-400 lbs.	13.90@14.15	13.60@13.75	13.50@13.60	13.65@13.75	13.70 only

Good:

400-450 lbs.	13.85@14.10	13.55@13.65	13.50 only	13.90@13.70	13.60 only
450-550 lbs.	13.80@14.05	13.50@13.60	13.40@13.50	13.60@13.70	13.60 only

Medium:

250-550 lbs.	13.35@13.85	13.40@13.75	13.00@13.50	13.50@13.70	13.50@13.60
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Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	16.00@17.00	15.75@16.25	15.00@16.25	15.25@16.50	15.50@16.50
900-1100 lbs.	16.25@17.25	15.75@16.50	15.00@16.25	15.50@16.75	15.75@17.00
1100-1300 lbs.	16.50@17.50	16.00@16.50	15.25@16.50	15.75@16.75	15.75@17.00
1300-1500 lbs.	16.50@17.50	16.00@16.50	15.35@16.50	15.75@16.75	15.75@17.00

STEERS, Good:

700-900 lbs.	14.75@16.00	14.50@15.75	13.75@15.00	14.25@15.50	14.50@15.50
900-1100 lbs.	15.00@16.25	14.50@15.75	13.75@15.25	14.50@15.75	14.75@15.75
1100-1300 lbs.	15.25@16.50	14.75@16.00	14.00@15.25	14.50@15.75	14.75@15.75
1300-1500 lbs.	15.50@16.75	14.75@16.00	14.00@15.25	14.50@15.75	14.75@15.75

STEERS, Medium:

700-1100 lbs.	13.25@14.75	13.25@14.50	12.00@13.75	12.75@14.50	12.75@14.75
1100-1300 lbs.	13.25@14.75	13.25@14.75	12.75@14.00	13.00@14.50	12.75@14.75

STEERS, Common:

700-1100 lbs.	12.00@13.25	11.75@13.25	10.75@12.75	11.25@13.00	11.25@12.75
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HEIFERS, Choice:

600-800 lbs.	15.50@16.25	15.50@16.25	14.50@15.50	15.00@16.25	15.00@15.75
800-1000 lbs.	15.75@16.75	15.50@16.25	14.50@15.75	15.25@16.50	15.00@15.75

HEIFERS, Good:

600-800 lbs.	14.25@15.50	14.50@15.50	13.25@14.50	13.50@15.25	14.00@15.00
800-1000 lbs.	14.25@15.75	14.50@15.50	13.25@14.75	13.50@15.25	14.00@15.00

HEIFERS, Medium:

500-900 lbs.	12.00@14.25	11.75@14.50	11.25@13.25	11.50@13.50	12.25@14.00
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HEIFERS, Common:

500-900 lbs.	10.50@12.00	10.75@11.75	10.50@11.25	10.50@11.50	10.75@12.25
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COWS, All Weights:

Good	13.25@14.00	13.00@13.75	11.75@13.00	12.00@13.00	12.50@13.75
Medium	11.75@13.25	11.50@13.00	10.50@11.75	11.00@12.00	11.00@12.50
Cutter and common	9.00@11.75	9.00@11.50	8.25@10.50	8.25@11.00	9.25@11.00
Canner	7.00@9.00	7.00@9.00	7.00@8.25	8.25@8.25	7.50@9.25

BULLS (Ylgs. Excl.), All Weights:

Beef, good	13.75@14.25	13.50@14.00	13.00@13.35	12.50@13.00	12.50@13.00
Sausage, good	13.25@14.00	13.00@13.75	12.75@13.25	12.50@12.85	11.75@12.75
Sausage, medium	12.25@13.25	11.50@13.00	11.25@13.00	11.25@12.50	11.00@11.75
Sausage, cutter & com.	10.50@12.25	10.25@11.50	9.75@11.50	9.50@11.25	9.25@11.00

VEALERS, All Weights:

Good and choice	15.00@16.50	13.75@15.00	13.00@15.50	13.50@15.00	13.50@16.00
Common and medium	10.00@15.00	11.50@13.75	9.00@13.00	9.50@13.50	9.50@13.50
Cull	7.50@10.00	7.00@11.50	7.50@9.00	7.50@9.50	8.00@9.50

CALVES, 500 lbs. down:

Good and choice	12.00@14.00	12.50@14.50	12.00@14.50	12.50@14.50	
Common and medium	10.00@12.00	10.00@12.50	9.00@12.00	9.50@12.50	
Cull	8.00@10.00	8.00@10.00	7.50@9.00	7.00@9.50	

Slaughter Lambs and Sheep:

SPRING LAMBS:

Good and choice	15.00@15.50	15.25@15.65	15.00@15.35		
Medium and good	14.00@14.75	14.00@15.00	13.75@14.75		

LAMBS (Shorn):

Good and choice	14.00@15.00	14.50@15.00	10.10@14.75	14.00@14.50	14.00@14.75
Medium and good	13.00@13.75	13.00@14.25	12.75@14.00	12.75@13.75	12.00@13.75

EWES:

Good and choice	7.00@8.00	7.00@8.25	7.25@8.10	7.25@8.00	7.25@8.00
Common and medium	5.75@7.00	6.00@7.00	5.50@7.00	5.50@7.25	5.75@7.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK CHICAGO PACKER PURCHASES

Receipts for five days ended May 28: Purchases of livestock in Chicago by the principal packers for the first three days this week were: 9,169 cattle, 1,185 calves, 26,064 hogs and 7,912 sheep.

Los Angeles 4,650 1,250 3,350 1,550

San Francisco 775 60 2,400 5,500

Portland 1,100 185 3,035 2,200

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 29, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 9,062 hogs; Swift & Company, 6,548 hogs; Wilson & Co., 3,816 hogs; Western Packing Co., Inc., 2,660 hogs; Aggar Packing Co., 8,178 hogs; Shippers, 5,140 hogs; Others, 36,657 hogs.

Total: 15,041 cattle; 3,253 calves; 66,930 hogs; 21,879 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,758	421	6,981	5,749
Cudahy Pkg. Co.	1,727	489	3,682	6,145
Swift & Company	1,600	353	5,878	7,153
Wilson & Co.	1,383	309	3,912	3,436
Meyer Kornblum	639			
Local Butchers	1,347	6	1,012	150
Others	2,525	290	1,580	9,343
Total	11,909	1,878	23,045	31,976

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,450	8,219	7,803	
Cudahy Pkg. Co.	4,475	5,022	8,804	
Swift & Company	4,571	3,968	4,933	
Wilson & Co.	2,182	4,755	2,571	
Others		16,307		

Cattle and calves, Eagle Pkg. Co., 24; Grt. Omaha, 65; Geo. Hoffman, 11; Kroger Pkg. Co., 842; Omaha Pkg. Co., 220; John Roth, 131; So. Omaha Pkg. Co., 526; Superb Pkg. Co., 232; Lincoln Pkg. Co., 255; American Pkg. Co., 17.

Total: 19,981 cattle and calves; 38,271 hogs and 24,111 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,425	1,215	15,408	4,032
Swift & Company	1,748	1,602	17,108	2,306
Hunter Pkg. Co.	896		8,941	484
Hell Pkg. Co.			2,513	
Krey Pkg. Co.			8,333	
Laclede Pkg. Co.			2,550	
Siehoff Pkg. Co.			911	
Others	1,296	68	5,469	1,422
Shippers	5,090	3,237	13,593	81
Total	10,448	10,203	74,826	8,325

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,018	53	9,398	4,036
Armour and Company	3,923	11	9,902	3,503
Swift & Company	2,373	14	4,860	1,643
Others	216		90	
Shippers	8,751		5,383	237
Total	20,281	78	29,633	9,409

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,941	438	10,465	9,403
Armour and Company	2,258	263	8,850	4,426
Others	1,507	30	1,197	2,062
Total	5,706	731	20,512	16,921

Not including 11,467 hogs bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	794	110	6,311	2,137
Wilson & Co.	850	144	6,214	2,292
Others	137	3	758	
Total	1,781	257	13,283	4,429

Not including 78 cattle, 4,184 hogs and 1,675 sheep bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	794	96	10,970	9,287
Guggenheim Pkg. Co.	464			
Dunn & Ostertag	72		96	
Fred W. Dold	52		272	
Sunflower Pkg. Co.			184	
Excel Pkg. Co.	413			
Others	1,340		522	163
Total	3,135	96	12,044	9,450

### FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	729	254	2,408	21,518
Swift & Company	600	219	2,765	21,737
Blue Bonnett Pkg. Co.	60	4	837	61
City Pkg. Co.	122		352	
H. Rosenthal	51	3	15	
Total	1,580	480	6,377	43,316

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,790	1,921	18,080	1,511
Cudahy Pkg. Co.	755	1,085		1,127
Dakota Pkg. Co.	1,337	122		
Swift & Company	3,937	2,672	29,231	2,684
United Pkg.	48	2		
Others	5,022	1,574		
Total	12,898	7,376	47,311	5,322

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,575	32	4,808	3,974
Swift & Company	1,029	6	5,690	3,080
Cudahy Pkg. Co.	774	18	3,835	2,868
Others	1,853	80	1,720	589
Total	5,234	136	16,062	10,511

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	24		290	
E. Kahn's Sons Co.	44	698	5,830	282
Lohrey Packing Co.			305	
H. H. Meyer Pkg. Co.	21		4,064	
J. & F. Schroth P. Co.	10		3,238	
J. F. Stegner Co.	90	275		
Others	791	484	548	240
Shippers	173	205	2,485	
Total	1,135	1,686	16,458	782

Not including 1,881 cattle, 46 calves, 3,580 hogs and 135 sheep bought direct.

### TOTAL PACKERS PURCHASES

	Week ended May 29	Prev. week	Cor. 1942
Cattle	109,146	106,035	150,275
Hogs	364,752	312,091	274,403
Sheep	186,341	192,151	160,828

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 1, 1943, as reported by the Food Distribution Administration:

### CATTLE:

Steers, medium to good	\$ 17.50
Cows, medium to good	12.25@13.10
Cows, culler to good	10.50@12.25
Cows, canners	8.50@10.00
Bulls, good	13.50@14.50
Bulls, medium	13.00@13.50
Bulls, culler to common	11.00@12.50

### CALVES:

Vealers good and choice.....\$19.00@19.50

### HOGS:

Hogs, good and choice.....\$14.55

### LAMBS:

Lambs, good .....nominal

Receipts of salable livestock at Jersey City market for week ended May 29, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	318	850	15	660
Total with directs	4,961	10,638	22,123	38,045
Previous week:				
Salable receipts	413	363	419	331
Total with directs	4,746	11,194	21,848	39,940

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., June 3—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, trading was 5@10c lower than a week ago.

### Hogs, good to choice:

160-180 lb.	\$12.75@13.80
180-200 lb.	13.50@13.90
200-330 lb.	13.65@14.00
330-360 lb.	13.55@13.90

### Sows:

270-360 lb.	13.40@13.75
360-400 lb.	13.30@13.65
400-550 lb.	13.20@13.55

Receipts of hogs at Corn Belt markets for the week ended June 3:

	This week	Last week
Friday, May 28	31,900	34,300
Saturday, May 29	29,000	31,900
Monday, May 31	Holiday	
Tuesday, June 1	48,700	37,400
Wednesday, June 2	57,700	39,300
Thursday, June 3	37,600	35,300

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### ↑RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., May 28	1,431	433	14,728	6,438
Sat., May 29	521	55	5,836	2,415
Mon., May 31	Holiday			
Tues., June 1	12,525	1,098	22,159	15,182
Wed., June 2	9,662	701	23,746	3,609
Thurs., June 3	4,000	1,000	25,900	6,600

\*Week so far.....26,187 2,709 70,965 24,201  
 Week ago.....38,352 3,286 100,519 36,582  
 Year ago.....39,817 3,161 92,975 25,448  
 Two years ago.....38,412 4,461 78,150 14,687  
 \*Including 115 cattle, 161 calves, 29,751 hogs and 11,096 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., May 28	2,220	75	1,962	2,774
Sat., May 29	297	2	254	605
Mon., May 31	Holiday			
Tues., June 1	4,730	112	497	485
Wed., June 2	5,133	45	213	1,896
Thurs., June 3	3,500	100	1,000	300

Week's total.....13,372 260 1,629 2,082  
 Prev. week.....18,908 282 2,894 4,521  
 Year ago.....12,821 348 2,935 3,312  
 Two years ago.....10,820 162 4,719 596

### ↑MAY AND YEAR RECEIPTS

	May	1942	1943	1942
Cattle	26,181	35,105	840,960	853,348
Calves	2,709	4,255	84,417	100,001
Hogs	70,965	65,874	2,347,596	2,148,238
Sheep	24,201	17,724	931,050	1,067,533

\*All receipts include directs.

### HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av.	—Prices—	
	Rec'd	Lbs.	Top	Av.
*Week ended May 29	121,900	263	\$14.45	\$14.25
Previous week	107,685	265	14.45	14.45
1942	89,742	263	14.50	14.30
1941	64,135	252	9.45	9.35
1940	89,790	245	5.85	5.35
1939	76,817	235	6.85	6.30
1938	67,172	261	8.95	8.50
Av. 1938-1942	77,590	252		

Av. 1938-1942.....77,500 255 \$9.20 \$8.90

\*Receipts and average weight for week ending May 29, 1943, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended May 29	\$15.50	\$14.25	\$8.25	\$15.50
Previous week	15.40	14.45	8.15	15.75
1942	13.00	14.30	6.50	13.75
1941	10.00	9.35	4.00	9.50
1940	9.85	5.35	3.25	9.35
1939	9.45	6.50	3.10	9.40
1938	9.25	8.50	2.85	9.85

Av. 1938-1942.....\$10.30 \$8.80 \$3.95 \$10.25

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, June 3:

	Week ended June 3	Prev. week
Packers' purchases	45,338	68,874
Shippers' purchases	3,866	3,788
Total	49,204	72,662

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended May 29:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended May 29	207,000	573,000	288,000
Previous week	212,000	537,000	286,000
1942	241,000	411,000	219,000
1941	174,000	315,000	220,000
1940	160,000	379,000	228,000

### At 11 markets:

	Cattle	Hogs	Sheep
Week ended May 29	156,000	416,000	178,000
Previous week	143,000	361,000	165,000
1942	187,000	295,000	145,000
1941	124,000	213,000	117,000
1940	114,000	272,000	129,000

### At 7 markets:

	Cattle	Hogs	Sheep
Week ended May 29	156,000	416,000	178,000
Previous week	143,000	361,000	165,000
1942	187,000	295,000	145,000
1941	124,000	213,000	117,000
1940	114,000	272,000	129,000

See Classified page for good men.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending May 29, 1943:

Hogs Sheep

1,728 6,438

5,536 2,818

2,150 15,162

3,746 3,889

5,000 6,000

0,905 24,201

0,519 36,562

2,975 35,846

8,150 14,067

751 hogs and

Hogs Sheep

1,962 2,774

254 685

407 445

213 1,808

1,000 306

1,620 2,623

2,294 4,557

2,013 312

479 256

F.T.B.

-Year-

1942

190 \$35,248

117 100,001

098 2,148,228

050 1,057,553

D PRICES

-Prices-

Top At.

\$14.45 \$14.25

14.05 14.45

14.50 14.30

9.65 8.85

5.85 5.35

6.95 6.50

8.95 8.50

\$9.20 \$8.50

week ending

LIVESTOCK

Sheep Lamb

\$8.25 \$15.50

8.15 13.75

6.50 13.75

4.00 8.50

3.25 9.25

3.10 9.00

2.85 8.90

\$3.95 \$10.25

HEN

Chicago packers

June 3:

ended Prev.

3 3 week

38 68.874

66 3.708

504 72.582

CENTERS

ets for the

Hogs Sheep

3,000 268,000

7,000 265,000

1,000 218,000

5,000 257,000

9,000 228,000

Hogs

466,000

429,000

345,000

257,000

330,000

Hogs Sheep

16,000 178,000

10,000 201,000

5,000 165,000

13,000 117,000

72,000 139,000

Hogs Sheep

1,000 178,000

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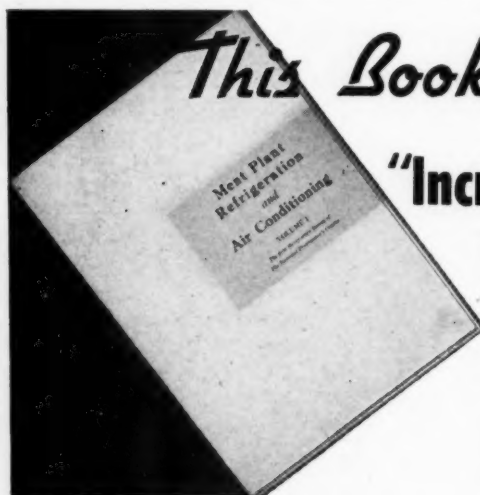
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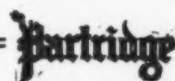
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